

Starters

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Saffron & Truffle Potato Velouté

fresh local prawns, herb oil

11.90

Calamaretti alla Plancha

quinoa & chorizo stuffing, ink veloute, oyster air

13.90

Duck Liver Parfait

duck liver parfait, smoked duck, celeriac remoulade, mini gherkins, toast

10.90

Gorgonzola Salad (v)

beetroot carpaccio, apple, mixed leaf salad, gorgonzola, hazelnuts, honey & balsamic dressing

10.90

Salmon Gravdax

villa cured salmon, apples, textures of beetroot

12.90

Oysters

five Scottish oysters, shallot vinaigrette

20.90

Pasta

Truffle & Mushroom Risotto (v)

one year aged organic acquerello rice, field mushrooms, fresh black truffle

14.50 / 18.90

Spaghetti & Smoked Haddock

smoked haddock, parmegiano-reggiano cream, chives

12.90 / 17.90

Linguine Allo Scoglio

cherry tomatoes, bisque, clams, mussels, prawns

14.50 / 18.90

Garganelli & Pork Cheek Ragout

braised pork cheek ragout, shitake mushrooms, parmesan shavings

11.50 / 16.90

Dishes to Share

Charcuterie Board

serrano ham, cured chorizo, salami napolitano, bresaola, duck liver parfait, smoked duck, olives, gherkins

13.90

Iberian Platter

serrano ham, grilled chorizo sausage, manchego, fried calamari, olives

14.90

Farmhouse Cheese Board

roquefort, camembert, bouge en bouche, manchego, gruyere, grapes, fruit chutney, walnuts, dried fruit

14.90

Baked Camembert

whole baked camembert & rosemary, grilled maltese ftira

10.90

Tapas

Grilled Chorizo

5.00

Pork Belly & Roquefort Croquettes

6.00

Fried Calamari

6.00

Charmoula Chicken

7.00

Lamb Kofte & Tsatsiki

7.00

Grilled Calamari

6.00

Octopus in Garlic (served cold)

6.00

Mini Moules Marinière

5.00

Oysters (each)

5.00

Mushroom & Truffle Arancini

5.00

From the Land

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Organic Chicken Suprême

22.90

porcini infused chicken, red pepper polenta cake, sweet corn puree, baby vegetables, red wine jus

Ribeye of Veal

24.90

'lardo di colonnata', cauliflower puree, french beans, red wine jus

Roast Duck Breast

23.90

pumpkin purée, red lentils, pedro ximenez jus

Braised Lamb Shank

22.90

smoked aubergine, baby carrots, quinoa & root vegetable stew

Slow Cooked Cured Pork Belly

23.90

celeriac purée, kale, caramalised apple, calvados jus, crackling

From the Sea

The Villa Moules Marinière

15.90

mussels, onions, garlic, white wine, cream, bacon, potato wedges

Grilled Octopus

22.90

potato confit, peppers and beans, ink aioli, smoked paprika oil

Fillet of Meagre

24.90

artichoke puree, spinach, pernod & tarragon sauce

Catch of the Day – Fish Cooked on the Bone:

From our fish display. Cooked 'al cartoccio', Grilled or 'al sale'

served with lemon wedges, local rocket and stir-fried red peppers and capers

Some typical average market prices:	Sea Bass	-	4.40 per 100g
(may vary) : (Approx. portion = 500g):	Red Snapper	-	5.20 per 100g
	Rock Fish	-	6.00 per 100g

Vegetarian Delight

Grilled Vegetable Tian (V)

sesame seed 'grissina', ashed goats cheese, tomato coulis, rocket pesto

18.90

Side Dishes

Potato Wedges

3.50

Green Salad

3.75

Mashed Potato

3.50

Seasonal Vegetables in Lemon Butter

4.00

Prix Fixe

3 COURSE

- **Mushroom Risotto (V)** – *one year aged organic acquerello rice, field mushrooms*
- **Duck Liver Parfait** - *duck liver parfait, smoked duck, celeriac remoulade, mini gherkins, toast*

- **The Villa Moules Marinière** - *mussels, onions, garlic, white wine, cream, bacon, fries*
- **Chicken Supreme** - *red pepper polenta cake, sweet corn puree, baby vegetables, red wine jus*
- **Grilled Vegetable Tian (V)** - *Sesame seed 'grissina', ashed goats cheese, tomato coulis*

- **Lemon Tart** – *crème Fraiche*
- **Trio of Sorbets** – *three scoops of seasonal fruit sorbets*

€ 29.50