DINNER Friday, January 27, 2012

Flinty Red

Cheeses/Vegetables/Salads	small	large
Picholine du Gard Olives	3.50	
Mozzarella di Bufala with Radicchio & Black Olives	7.50	15.00
White Beans in Tomato & Sage	4.00	
Puntarelle, Celery & Clementine Salad	4.50	7.50
Cured/Preserved		
Anchovy Toast	3.50	
Salchichon Iberico	4.50	
Slow Cooked/Stewed		
Braised Octopus with Salted Turnip, Green Olive & Mint	7.50	15.00
Ox Tongue in Salsa Rossa	6.50	
Slow Baked Trout with Leeks, Walnut & Crème Fraiche	7.50	15.00
Palourde Clams & Savoy Cabbage on Bruschetta	7.50	15.00
Pasta/Dumplings		
Fried Potato Gnocchi with Beef & Red Wine Ragu	7.50	15.00
Sourdough Cavatelli with Winter Greens, Lemon & Olive Oil	7.50	13.50
Fennel & Almond Ravioli with Caprino Sardo	7.50	15.00

Deep Fried/Pan Fried	small	large
Deep Fried Panisse	3.50	
Confit Ox Cheeks with Pickled Carrot, Spring Onion & Mint	7.00	
Fried Rabbit with Tomato & Green Olive	7.50	
Charcoal Grilled		
Grilled Onglet, Radicchio, Rocket, Pine Nut & Ricotta Salad		14.50
Grilled Chorizo & Morcilla	4.00	
Sides		
Hispi Cabbage	3.50	
Green Salad	3.50	

Desserts/Cheese	
Doughnuts with Maple Syrup & Whipped Yoghurt	6.00
Meringue with Seville Orange Curd, Mascarpone & Rhubarb	6.00
Vanilla Bean Crème Brûlée	5.00
Affogato Con … Rum (Vanilla with Rum)	7.00
… PX (Maple & Walnut)	7.00
Helsett Farm Organic Stem Ginger Ice Cream	5.00
Cheese - Queso de Cabra with Membrillo	7.00

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