DINNER Monday, February 06, 2012

Flinty Red

Cheeses/Vegetables/	small	large
Picholine du Gard Olives	3.50	
Mozzarella di Bufala with Endive & Clementine Salad	7.50	15.00
Slow Cooked Cauliflower with Fennel Seeds	3.50	
Cured/Preserved		
Anchovy Toast	3.50	
Finocchiona	4.50	
Slow Cooked/Stewed		
Broad Bean & Cumin Soup with Coriander	4.00	
Braised Octopus with Salted Turnip, Green Olive & Mint	7.50	15.00
Slow Baked River Trout with Leeks, Walnut & Crème Fraiche	7.50	15.00
Palourde Clams, Savoy Cabbage, Pata Negra & Bruschetta	8.50	17.00
Pasta/Dumplings		
Fried Potato Gnocchi with Beef & Red Wine Ragu	7.50	15.00
Gnudi Bianchi with Wilted Greens, Nutmeg & Parmesan	7.50	
Cauliflower Ravioli with Hazelnuts & Brown Butter	7.50	15.00

Deep Fried/Pan Fried	small	large
Deep Fried Panisse	3.50	
Lamb Breast with Puntarelle, Celery & Anchovy Salad	7.50	15.00
Charcoal Grilled		
Grilled Onglet, Radicchio, Rocket, Pine Nut & Ricotta Salad		15.50
Grilled Ox Tongue with Salsa Rossa	7.00	
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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