STARTERS

Smoked Ham Hock and Duck Mosaic, Beetroot Relish, Pickled Cauliflower, Toast €12.00

Scottish Smoked Salmon with Celeriac Remoulade, Caper Berries and Lemon €12.00

Burratina, San Daniele, San Marzano Tomatoes and Balsamic Pickled Onions €12.00

Grilled Artichokes, Pea Sprouts, Almonds and Lemon Salad $(Vg) \notin 9.00$

Marinated Herrings, New Potatoes, Quail Eggs and Mustard Cress €12.00

SANDWICHES

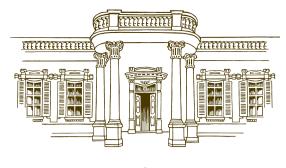
Classic Club Sandwich with Crisp Bacon, Lettuce, Tomatoes, Egg and Cured Turkey in Toasted Bread with Straight Cut Chips €15.00

> Minute Steak Baguette with Horseradish Cream, **Crisp Fried Onions** and Hot Mustard with Straight Cut Chips €15.00

PASTA & RISOTTO

Risotto with Prawns, Rabbit and Roasted Red Peppers in Saffron Broth €18.00

Papardelle with Broad Beans,





CRUSTACEA

Rock Oysters served with Shallot and Merlot Vinegar ¹⁄₂ Dozen €20.00 - Dozen €40.00

Mediterranean Prawns Char Grilled with Garlic and Herbs €24.00

Mussels with Leeks, Cherry Tomatoes and Thyme €16.00

Half Lobster Cocktail with Red and Yellow Chicory €25.00

FISH

Roast Cod, Leeks, Clams and Herb Gnocchi, with Sauce Veronique €26.00

Lemon Balm and Preserved Lemon Baked Sea Bass with Crimi Mushrooms, Asparagus and Sauce Romesco €27.00

Baked Fresh Fish in Salt Crust served with Seasonal Greens, New Potatoes, and Tuscan Extra Virgin Olive Oil €30.00

VEGETERIAN

GRILLS

Beef Tenderloin 250gr €29.00 Beef Striploin 300gr €29.00 Beef Rump 250gr €25.00 Beef Rib Eye 350gr €28.00 Veal Cutlet 400gr (on the bone) €30.00

Served with Grilled Portobello Mushroom, Cherry Tomatoes and Straight Cut Chips

SAUCES

Red Wine Jus Peppercorn Cream Grain Mustard Hollandaise

MEAT

Villa Corinthia Burger, Braised Pork Belly, Red Onion Relish and Steak House Chips €16.00

> Thyme Crusted Breast of Corn Fed Chicken with Braised Shallots, Fricassee of Wild Mushrooms and Smoked Garlic €24.00

Chocolate and Mustard Braised Beef and Oxtail with Chili Glazed Carrots €22.00

DESSERTS

Milk Chocolate, Cinnamon Cream Cheese and Caramelised Banana Lolly Pop €6.00

Iced Honey Parfait, Blackberry Compote, Orange and Carrot €6.00

Rucola and Artichokes (Vg) €14.00

Spaghetti with Clams, Calamari and Chili Herb Olive Oil €18.00

Stringozzi with Bottarga, Peas, Tuscan Olive Oil and Lemon €15.00

Tagliatelle with Lamb Ragout and Summer Herbs €15.00

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Bubble & Squeak with Poached Egg, Wilted Spinach and Fresh Goat's Cheese Fritters (V) €17.00

Menu items are subject to change due to market produce availability

Apple Tart Tatin, Madagascar Vanilla Ice Cream and Fennel Panna Cotta €6.00

Sticky Toffee Pudding, Caraway Ice Cream and Orange €6.00

Cheese Selection with Water Biscuits, Pickled Walnuts, Honey, Raisin Bread and Grapes €7.00

(V) Vegeterian (Vg) Vegan

Food items being served may contain traces of cereal including gluten, lupin, milk including lactose, eggs, fish, crustaceans, molluscs, custard, celery sesame seeds, peanuts, nuts, soya beans, sulphite and sulphur dioxide.

For special dietary requirements, please consult the chef on duty.