

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) €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,
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



MENU

CRUSTACEA

Rock Oysters served with Shallot
and Merlot Vinegar
½ 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

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**

(V) Vegetarian (Vg) Vegan

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

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

*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.