

CRUDO

3 COURSE SET MENU

€49

TO START

Chefs selection of sharing Antipasti

(Buffalo milk burrata, datterini tomato bruschetta, coppa di parma, crispy fried lobster and crayfish aranchini with burnt lemon aioli, gambas w/ nduja & garlic butter, house focaccia & sourdough)

MAIN

Classic Ragu

Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio

Ravioli

Hand rolled pasta filled with Sheep's ricotta & pecorino, w/ porcini and smoked chili cream, hazelnuts, crispy oyster mushrooms & cloonbook reserve 28 (v)

Risotto Crema di scampi

Carnarolli Rice, fresh prawns, Dublin bay prawn & sambuca bisque, Creme fraiche, prawn oil

Chargrilled Dry Aged Ribeye

w/ grilled gambas, broccolini prawn bisque butter, Cacio pepe fries (5e Supplemnt)

A SELECTION OF DESSERTS TO SHARE

Crudo Tiramisu

w/ Hazelnut & Frangelico

Salted Caramel & Pecan Pie

w/ Sicilian pistachio ice cream

Dark Chocolate Tart

w/ Mandarin olive oil, sea salt & boozy mascarpone