

WINE CELLAR

GROUP MENU €50pp

Our Wine Cellar welcomes groups starting from 10+ guests.

Food is served family-style, allowing guests to help themselves and enjoy each dish.

Dietary needs can be easily catered to, just let us know your requirements when booking.

NIBBLES, SNACKS & STARTERS

Smoked almonds • Nocellara olives • Rosemary & sea salt Genovese-style foccacia, Gugliemi olive oil, basil pesto, sun-dried tomato pesto, aubergine dip

- Sautéed Padrón peppers, sea salt, olive oil • Arancini with mozzarella, manchego & confit peppers • Fritto misto with saffron aioli. A mixed seafood plate fried in a light spiced batter

MAINS

- Fusilli al Ragù di Ventricina, Ragù with spiced salami and fennel sausage
- Dublin Bay prawns, cherry tomato, chilli, garlic, scallions, fresh Caserecce

NEAPOLITAN-STYLE PIZZA SLICES

Served with chunky potato wedges, basil aioli and a side salad

- Margherita - Tomato sauce, fior di latte, basil
- Spicy Devil - Tomato sauce, fior di latte, 'nduja, toscano salami,

MINI DESSERTS

Chocolate brownie & whipped cream • Vanilla bean cheesecake tartlet • Panna cotta & strawberry coulis • Lemon curd & raspberry tartlet

Allergens available on request. Price excludes tea/coffee and service charge of 12.5%