



Brunch Set Menu A

For groups larger than 15 pax
€35.00 per person

Mini American Pancakes
Blueberries, maple syrup frozen blueberry foam

Choose from:

Cured Salmon & Ricotta 'Eggs Royale'
2 poached eggs, beetroot cured salmon, lemon ricotta mousse,
Hollandaise, salmon caviar, English muffin

OR



French Toast
Mulled wine sauce, 'tan-Nanna' ice-cream

OR

English Breakfast
2 eggs, bacon, sautéed mushrooms, potato rösti, baked beans, pork
sausages, grilled tomato, toast

Beverages

Prosecco
Bellini
Fresh Orange juice
Fresh lemonade
Coffee

 Denotes vegetarian dishes  Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our team as regards to which food cannot be consumed, if you have allergies or intolerances.
Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.





Brunch Set Menu B

For groups larger than 15 pax
€40.00 per person

Mini American Pancakes
Blueberries, maple syrup frozen blueberry foam

Choose from:

Steak, Eggs & Shoestring Fries
Roast veal, poached eggs, horseradish cream, Hollandaise

OR



Scrambled Eggs & Cottage Cheese (Vegetarian)
Avocado, romaine lettuce, peas, bread

OR

Pulled Ham Hock Ciabatta
Dijon mustard, fresh onion, gherkins, cheddar, French
onion dip

Beverages

Prosecco
Bellini
Fresh Orange juice
Fresh lemonade
Coffee

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SET MENU A

€ 28.00 per person

BOARDS TO SHARE

Maltese Board

Local peppered cheeselet, stuffed olives, smoked Maltese sausage, bigilla, marinated butter beans, sundried tomatoes, water biscuits, local sourdough bread

Charcuterie and Cheese Board

A selection of salamis, cured ham and cheeses, grapes, grissini, chutney

MAIN COURSE

Filled Pinsa

Bacon, mozzarella fior di latte, crispy onions, Grana Padano, rucola

or

In-house Stuffed Cacio e Pepe Ravioli

Cacio e pepe sauce

or

Upside Down Cheesy Burger

Beef patty, onion, frisée lettuce, Red Leicester sauce, fries



DESSERT

Traditional Imqaret

Tan-Nanna ice-cream

or

Selection of Ice-Creams & Sorbets

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SET MENU B

€ 37.00 per person

STARTER

Breaded Local Peppered Cheeselet

Tomato chutney, salad leaves, walnut dressing

or

Local Rabbit Belly Taglierini

Rabbit belly, cherry tomato sauce, marjoram, carob, local cheeselet

or

Pecorino Mezzaluna Ravioli

Hazelnut velouté, crispy kale

MAIN COURSE

Pork Belly On The Bone

Crackling skin, pearl couscous salad, whisky infused carrots, jus

or

Lemon & Thyme Chicken Supreme

Lemon butter, creamed chorizo and savoy cabbage, creamed potatoes

or

Grilled Beef Tagliata 350g

Chimichurri, roasted tomatoes, Grana Padano, rucola



DESSERT

Choux Bun

Hazelnut ice-cream, chocolate sauce

or

Selection of Ice-Creams & Sorbets

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SET MENU C

€ 40.00 per person

PLATTER TO SHARE

Maltese Board

Local peppered cheeselet, stuffed olives, smoked Maltese sausage, bigilla, marinated butter beans, sundried tomatoes, water biscuits, local sourdough bread

PASTA TO SHARE

Fusilli Pesto & Chicken

Sundried tomatoes, pine nuts, Parmesan shavings

&

In-house Stuffed Cacio e Pepe Ravioli

Cacio e pepe sauce



MEAT BOARD TO SHARE

Chicken wings, pork belly, beef bavette, sausages, breaded cheese, pulled pork croquettes, brandy BBQ sauce, fries

DESSERT

Traditional Imqaret

Tan-Nanna ice-cream

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