

# GASTRO MENU

## STARTERS

HOMEMADE SOUP OF THE EVENING Please ask your server 9, 10, 15	€7
HEIRLOOM TOMATO CAPRESE SALAD Mozzarella, Pickled Carrot, Cauliflower, Rapeseed Mustard Dressing 4, 15	€10
KING PRAWN SATAY SKEWERS Sesame Peanut Sauce, Rocket Leaves 4, 5, 8, 15	€12
CRISPY DUCK & BEANSPROUT SPRING ROLL Barbeque Sauce 1, 5, 9	€10
CHILLED SEAFOOD TIAN Smoked Salmon & Prawn Safron Aioli, Marie Rose Dressed Leaves, Creme Fraiche 1, 3, 4	€12
WARM ST TOLA'S GOATS CHEESE Sundried Tomato, Granola, Beetroot Aged Balsamic Glaze 2, 4, 5, 6, 8, 9, 15	€12
SEAFOOD CHOWDER, HOUSE WHOLEMEAL BREAD 3, 9, 10, 15	€10

## MAIN COURSES

DRY AGED HEREFORD OF SIRLOIN STEAK Flat Cap Mushroom, Onion Rings, Pepper Cream 9, 15	Please Ask Your Server
BAKED HERB CRUMB FILLET OF COD Spinach Purée, Tartare Cream 1, 2, 3, 4, 9, 15	€25
CHICKEN CURRY Basmati Rice, Crispy Poppadom & Fries 9, 15	€18
ANGUS BEEF BURGER Lettuce, Tomato, Smoked Cheddar Cheese, Streaky Bacon, Buttered Onions, Relish, Brioche Bun 1, 2, 9, 15	€18
FALAFEL BURGER Beetroot Brioche Bun, Tomato, Gem Lettuce, Relish, Sweet Potato Fries 1, 2	€17
VEGAN COCONUT AUBERGINE CHICK PEA CURRY Boiled Saffron Basmati Rice 5, 8, 9, 10, 14, 15	€17
PIER CATCH OF THE DAY Please ask your server	Market price

## DESSERTS

WARM 53 % CHOCOLATE PUDDING Salted Butter Carmel Sauce, Vanilla Ice-Cream 1, 2, 4, 9, 13, 15	€8
CLASSIC LAVENDAR CRÈME BRÛLÉE Lemon Biscuit, Ginger Ice Cream 1, 2, 9, 15	€8
CITRUS LEMON ROULADE Strawberry Salsa, Raspberry Sorbet 1, 2, 15	€8
HOMEMADE CHEESECAKE OF THE DAY Vanilla Ice-Cream 1, 2, 4, 9, 13, 15	€8

### ALLERGENS

① EGG ② MILK ③ FISH ④ MUSTARD ⑤ SOYA ⑥ NUTS ⑦ MOLLUSCS ⑧ PEANUTS ⑨ CEREALS CONTAINING GLUTEN ⑩ CELERY  
⑪ CRUSTACEANS ⑫ SESAME SEEDS ⑬ LUPINE ⑭ SULPHUR DIOXIDE ⑮ LACTOSE