



## Starters

### Seasonal Mezze (serves 2) £15

Our weekly changing seasonal mezze, celebrating flavours of the moment

### Heritage Beetroot Carpaccio (GF) £9

Delicately sliced roasted beetroot with soft goat's cheese, caramelised walnuts, baby leaves & a bright orange dressing

### Roasted Butternut Squash Velouté (GF) £9

A velvety roasted squash soup with gentle warming spices, finished with toasted pumpkin seeds and pumpkin oil

### House Retro Prawn Cocktail (GF) £12

Everything you would expect sweet prawns, crisp lettuce lightly dressed with our house Marie Rose sauce

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**Mezze Platter (Serves 2) £15**

Focaccia with Wild Garlic Pesto, Sun-Dried Tomato Salsa, Whipped Feta Dip with Hot Honey,  
Roasted Red Pepper Hummus, Crisp Baby Gem Lettuce Scoops (GL, SE)

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**Tagliatelle with Slow Braised Beef Shin Ragù £17**

Tender beef shin slowly braised with red wine, tomatoes and herbs, served with tagliatelle and  
shaved pecorino. (GL, EG,)

**Aubergine Parmigiana (Vegetarian) £16**

Layers of roasted aubergine, rich tomato and basil sauce, melted mozzarella. Baked until bubbling.  
(GL, MI,)

**Mediterranean Seafood Pot £25**

Halibut, prawns and mussels in a fragrant tomato and saffron broth, served with garlic toasts  
(GL, CR, FI, MO)

All main courses served with our Kilfinan Seasonal Spring Salad Bowl

A vibrant blend of spring leaves, just tender charred tender stem broccoli, toasted seeds and  
finished with an Italian dressing.

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**Orange and Almond Polenta Cake £9**

Citrus-scented cake served drizzled with a delicate orange blossom syrup and served with crème  
fraiche. (TN, MI, EG)