

# THE WOODFIRED *lunch menu*

## APPETIZERS

<b>Chicken liver parfait</b> – Truffle butter, grape chutney and toasted brioche	€15.50
<b>Burrata</b> – Honey pickle mandarins, yellow endive, roasted almonds and orange dressing	€12.75 (S) €19 (L)
<b>Tomato salad</b> – New season Merinda tomatoes dressed with straciatella, fried garlic, pine nuts, wild garlic peso and soft herbs	€16.50
<b>Cream of white onion soup</b>	€10
ADD mozzarella, pesto & rocket toastie	€8.50

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## MAINS

<b>Croque Monsieur</b> – grilled cheese & smoked ham, served with skinny fries	€15.50
<b>Croque Madame</b> – sourdough toastie, grilled chesse, smoked ham, topped with fried egg, served with skinny fries	€17.00
<b>Minute steak</b> – peppercorn sauce, seasonal salad and skinny fries	€19.50
<b>Rump of beef</b> – chimichuri sauce, skinny fries and seasonal salad	€26.50
<b>Steak sandwich</b> – with red onion lyonnaise, french dijon mustard mayonnaise, capers, salad and fries	€23.00
<b>Cæsar salad</b> – soft poached egg, crispy bacon, green beans and parmesan and anchovie dressing	€9.50 (S) €14.50 (L)
<b>Cacio e peppe</b> – fried courgette, black pepper and pecorino cheese	€16.95
<b>Seabream</b> – Romesco sauce, green olive, baby courgette, toasted almonds, crispy kale, tomato & coriander	€29.50
<b>Cucumber salad</b> – Avocado puree, quinoa and feta cheese, crispy kale and fried cashew nuts	€10 (S) €16 (L)

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If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices include VAT. 12.5% service charge for parties of 6 or more.