

ETTO

Sample Christmas lunch menu

Three courses €68

Nibbles

Tartine bread and olive oil	€4
Olives	€4.80
Smoked almonds	€4.80

Fried

Tomato and scamorza suppli	€8
Olive all'Ascolana	€10
Cod croquettes and aioli	€12

Starters

Burrata di Puglia, beetroot, castelfranco and cipollini
Sea bream crudo, blood orange and rosemary oil
Mussels, nduja, tomato and preserved lemon
Vitello tonnato

Mains

Pumpkin risotto, chanterelles and parmesan
Grilled cod, roast cauliflower and brown shrimp
Sika deer venison, parsnip, spiced red cabbage and black pudding
Hannan's Delmonico with bordelaise, crispy garlic potatoes, house salad and béarnaise sauce (serves 2) (€15pp per person suppl.)

Sides

(A portion of hashed potatoes is included. Add more sides as you wish.)
Hashed potatoes and lyonnaise onions €7
Abercorn Farm salad and house dressing €7
Chargrilled broccoli, mustard dressing and toasted almond €7

Desserts

Red wine prunes and vanilla mascarpone
Malt panna cotta, poached clementine and pistachio
Tiramisu
Today's cheese: Gorgonzola dolce, honey and sourdough (€4 suppl.)