

ETTO

Sample Christmas dinner menu

Three courses €78

Nibbles

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

Fried

Tomato and scamorza suppli	€10
Hake and chorizo croquettes	
and aioli	€12
Crispy potato, pecorino	
custard and wild boar	€14

Starters

Mussels, nduja, sweetcorn and samphire

Fresh cheese, romesco sauce, salsa verde, winter leaves, almond and grape

Tuna crudo, cucumber, oyster mayo, pickled kumquat and kalamansi dressing

Beef tartare, beetroot, horseradish mayo, truffle and pecorino waffle

Mains

Spiced pumpkin risotto, black trumpet mushrooms, taleggio and crispy sage

Roast cod, coco de paimpol, chorizo, brown shrimp, broccoli and guanciale

Roast fallow deer, spiced sausage, cep mushroom, elderberry, apple and lovage

Hannan's Delmonico with bordelaise, crispy garlic potatoes, house salad and béarnaise sauce (**serves 2**) (€15pp supplement)

Sides

(A portion of hashed potatoes will be served with your main course.

Add more sides as you wish.)

Hashed potatoes and lyonnaise onions €6

Kohlrabi and granny smith apple salad, capers, tarragon and vinaigrette €6

Hispi cabbage, anchovy dressing, miso mayo and crispy onion €6

Dessert

Red wine prunes and vanilla mascarpone

Warm date and apple pudding, roasted barley ice cream

Warm dark chocolate mousse, coffee, bergamot and coconut ice cream

Today's cheese: Pear pecorino, Durrus and Fourme d'Ambert (€6pp supplement)