
TASTING MENU

Carrot tartlet with south coast blue fin tuna, caper jam, shoots
and flowers

Truffle pudding glazed in carob honey, black garlic
and aged Berkswell

Large white pork and eel doughnut, cured fat and sherry vinegar

Kaluga caviar Supplement - 30

Beluga caviar Supplement - 50

Lampuki cured in mastic berries, smoked bone,
sea broth and marigold finger lime

Ibis celeriac, baked in salt from Gozo, sea succulents
and Siberian caviar

Dill brined gem lettuce, horseradish, mushrooms and
truffle from Alba

Raw south coast rossi prawn , sea jelly and fig leaf, buttermilk
and smoked pike perch roe

Supplement - 20

Red eye potatoes from Sandra's farm, in onion ashes,
lovage and wood sorrel

Sea bass, red prawn butter, beef tomato, fermented prawn
and fennel tea

Lobster cooked over embers, Hokaido squash
and pumpkin

Frozen sheep's yoghurt with dill, juices of fennel, kohlrabi
and elderflower

Cherry plums from Spagnol Farm, cherry cake, brown butter
and koji ice - cream

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Caramel mousse and white miso, caramelised apple and pear
juice infused with mastic

Żebbiegħ honey and verbena chocolates

145pp

A discretionary 10% service charge will be added to your bill.