
TASTING MENU

Spiny lobster from the south coast waters, young radish and Ta Ċikku carrot

Truffle pudding glazed in carob molasses, stout from The Brew, aged Maltese pecorino

Raw retired Limousine dairy cow aged and dressed in coal oil, caper jam and pickled kohlrabi

Aerated and salt baked boltardy beetroot with blackberries, mackerel smoked over embers and pine nut crumb

Hokkaido pumpkin with Red Earth Farm sticky yolk, Benedettin cheese sauce infused with rosemary

Red Earth Farm cabbage with wild pickled oyster mushrooms, aerated pickled walnuts and truffle from Umbria

Raw south coast rossi prawn and sea jelly, whey and smoked pike perch roe

Wild fennel stuffed day boat grouper with black beauty courgettes and watercress, roasted bone sauce with vinegars

Dry aged lamb loin from Sandra's farm, fermented runner beans and Brassica rapa, sauce infused with fig leaf, pickled tapioca and marjoram

Buckwheat custard with strawberries from Siġġiewi, preserved black mint and frozen buttermilk

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Chocolate mousse with our cocoa miso, caramel and wild myrtle from Mellieħa

Beef fat and koji waffle with sheep's yoghurt and quince jam

Caramelised Jerusalem artichoke cornet with coffee molasses

245pp

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