

T H E U N I C O R N

k r i s t a n b u r n e s s

FESTIVE DINNER MENU

three courses seventy euros

starters

buratta di bufala

artisanal buratta , heritage tomato , basil cream

gamberoni piccante

sauteed king prawns , n duja butter & herbs , grilled focaccia

zampone

pigs trotters, foie gras & chicken , braised umbrian lentils

carpaccio

carpaccio of swordfish , hazelnut & lime avacado & fresh crab

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main course

ragu bolognese di cerva
classic ragu of wicklow deer , fresh hand cut pappardelle

risotto con funghi ai tartufo
carnaroli risotto , seasonal mushroom's & fresh black truffle

pollo
breast & leg of free range chicken , cacciatore style

nasello al vapore
hake fillet , spiced calamari croquette , samphire & lobster sauce

filetto di manzo
fillet of irish dry aged beef ,wild mushroom , shallot & pancetta ragu
truffle mash

ten euro supp

sides

sage double cooked fries 6.5

fagiolini ,green beans , poor mans pesto 6.5

insalata dl giorno 6.5

garlic & truffle mash 7

dessert

crostata al limone
amalfi lemon tart , blackberry sorbet

unicorn tiramisu
hazelnut, disaranno & chocolate

torta di mele
warm apple tart , salted caramel ice cream

nemesi cioccolato
vahlrohna chocolate nemesis , pistachio
& pistachio ice cream