

Chefs Blackboard Specials

Starters

GRIDDLED MACKEREL £5.95

griddled fresh Mackerel served with a sweet n sour beetroot salad

SCALLOP, CHORIZO & HAZELNUT PICADA £7.95

fresh scallops topped with hazelnuts, garlic, lemon, coriander crust

BAKED GOATS CHEESE CROSTINI £6.25

Goats cheese oven baked on a crostini served on a bed of fine sliced tomatoes with a basil oil

CHORIZO STYLE MUSSELS £7.50

Bantry bay mussels cooked in a cream sauce with chorizo sausage, sliced peppers, onions & garlic

PASTA VONGOLE

clams, mussels, chilli, garlic, olive oil & lemon juice tossed in linguine pasta

This dish can be served as a Starter for £6.25 or a main course for £9.95

Main Course

MAPLE SYRUP DUCK BREAST £13.50

roasted duck breast with a maple syrup vinaigrette served over boulangere potatoes

BLUE CHEESE CRUSTED FILLET £19.95

Fillet steak medallions topped with a blue cheese crust served on a mild horseradish creamy mash with a port sauce

BRAISED PORK WITH PLUMS £12.95

chunks of pork loin marinated & braised with plums, ginger, garlic & fresh chilli served on a bed of braised leeks & cabbage

ZESTY ROAST SALMON & COD £15.95

salmon & Cod fillet served on a bed of roasted peppers n raisins drizzled with a zesty citrus glaze finished with toasted pine nuts

All Main courses are served with
Vegetables & potatoes or homemade chips
Unless otherwise stated

Puccini
R E S T A U R A N T