

SH SILVERHERON

Starters

Pulled Duck Confit Croquette (G SFH) Dried prunes, ginger, coriander and zesty orange filling served with a pumpkin seed spicy pesto dressing.	€9.00
Black Squid Ink Sour Dough (F, G, SFH) Cured aromatic salmon, horseradish cream, red onion caviar and petit micro salad.	€8.00
Slow Cooked Pork Cheeks (SFH, M) Port and red wine jus served on braised leeks, onions and kumara mash.	€9.00
Broccoli and Cauliflower Soup (M) Aged Stilton and fresh herbs.	€8.50

Salads

Greek Salmon Salad (F, M, SFH) Crispy salmon fillet, feta cheese, cucumber, local cherry tomatoes, red onions, fresh lemon juice and herb oil dressing.	€16.00
Grilled Halloumi Salad (M, SFH) Crispy Petit salad, toasted cherry tomatoes, fresh basil, lemon dressing.	€14.00
Grilled Chicken Salad (SFH, E) Crispy salad, sliced red onions, cherry tomatoes, sweet corn, chickpeas, fresh dill with a honey mayo dressing.	€15.00

Pasta

Linguine with Artichoke Heart Pesto (G, N, M) Lemon zest, Parmigiano and pine nuts.	€16.00
Spaghetti allo Scoglio (MOL, F, SFH, G) Vongole, mussels, tail on prawns, cherry tomatoes, fresh herbs, garlic and white wine.	€18.00
Smoked Chicken Risotto (M, SFH) Chicken breast, spinach, Parmigiano, onions, garlic, leeks and white wine.	€17.00
Osso Buco Ravioli (G, M, SFH) Set on a root vegetable and beef jus finished with garlic butter and thyme.	€18.00

Food Allergens

Cereals containing gluten (G), Crustaceans (CR), Fish (F), Sulphites (SFH), Peanuts (P), Soya (SY), Celery (CL), Vegetarian (V), Milk including lactose (M), Tree nuts (N), Lupin (L), Molluscs (MOL), Sesame (SES), Egg (E), Mustard (MU)

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Pinsa

Margherita (G, M, SFH)

Tomato sauce, mozzarella fior di latte, fresh basil leaves, olive oil.

€10.00

Capricciosa (G, M, E, SFH)

Tomato sauce, mozzarella fior di latte, gammon, mushrooms, garlic marinated artichoke hearts, black olives, eggs and oregano.

€14.00

Crudo e Grana (L, M, SFH, G)

Tomato sauce, mozzarella fior di latte, Parma ham, Parmesan shavings, fresh rucola, cherry tomatoes, herb oil.

€15.00

Funghi (M, SFH, G)

Tomato sauce, mozzarella fior di latte, champignons, herb oil.

€13.00

The Maltese Experience

Traditional Ricotta Filled Ravioli (G, M)

Rich tomato and garlic sauce.

€15.00

Penne Maltese (G, M)

Pasta with Maltese sausage, bacon, sundried tomatoes, onions and garlic, finished with cream and goat's cheese.

€16.00

'Aljotta' Local Fish Soup (MOL, F, SFH)

Fresh fish pieces, shellfish, tomato concasse, garlic and onions.

€11.00

Fried Rabbit (SFH)

Local rabbit cooked the traditional way. Shallow fried with garlic, onion, fresh herbs and white wine set on roasted potatoes and seasonal vegetables.

€24.00

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Main Courses

Mushroom and Truffle Stuffed Chicken Breast (M) Served with celeriac and potato purée, celeriac disc, burned sweet corn and herb oil.	€23.00
Beef Rib Eye 300Grms (M, SFH) Cooked to your liking, served with potato purée, sautéed onions and leeks. Red wine Jus.	€29.00
Angus Beef Tagliata (M) Grilled to your liking and served with Rucola, cherry tomatoes, and Parmesan shavings.	€27.00
Slow Cooked Lamb Shanks (SFH, M) Fresh root vegetable, honey and red wine sauce served with creamy mashed potatoes.	€27.00
Herb Crusted Salmon Fillet (F, G, SFH) Red pimento salsa, pickled fennel, red onions and micro greens.	€26.00
Baked Pumpkin Steak (N) Baked Pumpkin steak with almonds, pumpkin seeds crumbs, broccoli, cauliflower florets, celeriac and potato purée.	€19.00
Provolone and Mushroom Burger (G, M) 180gr homemade beef patty, grilled and topped with a Portobello mushroom, grilled onions, smoked provolone cheese, iceberg lettuce, and sliced tomato, in a brioche bun, served with French fries.	€15.00
Crispy Chicken Burger (G, M) 250gr paprika-marinated chicken thighs, crispy fried, with chipotle mayo and red cabbage slaw in a brioche bun, served with French fries.	€14.00

All mains include French fries or sea salt and rosemary roasted potatoes and fresh mixed salad or roasted seasonal vegetables.

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Sides and Sauces

Rucola and Cherry Tomato Salad with Parmesan Shavings (M)	€4.50
Roasted Potatoes with Fresh Thyme (M)	€5.00
French Fries	€4.50
Grilled Seasonal Vegetables	€4.50
Plain Rice	€4.00
Merlot and mushroom Sauce (SFH, M)	€3.50
Creamy Peppercorn Sauce (SFH, M)	€3.50
Honey mustard sauce (MU, SFH)	€3.50

Dessert

Homemade Tiramisù al Pistacchio (G, M, N, E)	€7.00
Decadent caramel brownie (G, E, N, SFH) Served with Madagascar vanilla ice cream.	€6.00
Traditional honey drizzled Maltese date fritters (L, M, N) Served with local 'gelat tan-nanna' ice cream. 'Gelato tan-nanna' translates literally as grandmother's ice cream. It's an old recipe which uses condensed milk, cinnamon, nuts, and candied peel.	€6.00
Sorbet (E, M) Lemon, Mango or Strawberry.	Each scoop - €4.00

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