

ION

AT SEA

By **Simon Rogan**

SAMPLE MENU

Amberjack cured in juniper, beetroots from Joseph's farm

Wild fennel, quince vinegar and infused juices

Truffle pudding glazed in carob molasses

Stout from The Brew, aged Maltese pecorino

Raw aged Limousin beef from Rabat

Wild caper jam, oyster and pickled daikon

Red eye potatoes and cuttlefish cooked in chicken fat

Horseradish, onions, roasted chicken skin

Celeriac baked in salts from Gozo

Marinated sea succulents, our special reserve caviar

Raw south coast Rossi prawn, sea jelly and fig leaf

Buttermilk and smoked pike perch roe

Guinea hen stuffed with truffle

Snowball cauliflower, sauce infused with lemon thyme

ION fig leaf set mousse

Caramelised apples, juices infused with marigold

A selection of local cheese and chutneys