

Party menu

2 course £22 3 course £28
(For tables of 8 and more)

Starters

V Trio fungi

Oyster, button and chestnut mushrooms in a rich creamy gorgonzola sauce, served on a garlic and herb crouton

Lamb kofta

Minced lamb rolled in fresh herbs and mint cooked on our char grill, served with fresh tzatziki and rocket

Calamari fritti

Lightly dusted squid rings, deep fried seasoned with cracked black pepper, alioli and lemon

GF Sweet potato tortilla

V Our variation on the classic spanish omelette with sauteed sweet potato onion, provalone cheese and spinach bound together with eggs

GF King prawn pil pil

D Whole king prawns pan fried with fresh chilli, paprika and garlic, finished with white wine and fresh parsley

GF Greek salad

V Mixed salad leaves, tomato, cucumber, onion, marinated olives and feta cheese

Tapas for the table

For your first course your whole table can replace your starters with 'tapas for the table' which is a selection of mixed tapas, rustic breads, dipping oils and marinated olives, served across the table for all to share

Side orders (Not included in set menu price)

Marinated olives GF V D	3.95	Garlic & paprika potatoes GF V D	3.95
Marinated olives & Feta GF V	3.95	Warm rustic bread V D	1.95
Roasted mediterranean veg GF V D	3.95	Bread, olive oil & aged balsamic V D	3.95
Saffron infused rice GF D	3.95	Side salad GF V D	3.95
Skin on chips GF V D	2.95	Leaf salad GF V D	2.95
Sweet potato fries V D	3.95	Greek flat bread V D	1.95
Garlic bread V	3.95		

All of our dishes are made to order using local supplied and fair trade products where possible
We do not list all of our ingredients in our dishes, please discuss any dietary requirements with a member of staff
fish may contain bones D denote dairy free V denotes vegetarian GF denotes gluten free

Main Course

Linguine polpette

Linguine pasta with mini italian beef meatballs in a tomato, basil and red wine sauce

Gnocchi alla pesto

Mini italian potato dumplings with fresh green pesto, chicken, sun dried tomatoes, finished with parmesan shavings and pine nuts

V *(Vegetarian option with mushrooms)*

Agnolotti arragosta

Fresh handmade pasta shells filled with lobster in a cream and white wine sauce, finished with tiger prawns and a touch of lemon

Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow roasted in a cream and smokey paprika sauce, served with saffron infused rice

Moroccan chicken kebabs **GF**

Char grilled chicken skewers marinated in morrocan spices with red peppers and courgette, harissa yogurt, mixed salad and moroccan rice

Paella (for 2 people) **GF**

A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns squid, mussels, saffron infused rice, roast peppers and peas
(Vegetarian option available for 1 person)

Fideua

A paella using saffron infused pasta noodles instead of rice, with octopus, tiger prawns, squid, mussels roast peppers and green peas finished with aioli

V *(Vegetarian option with roast vegetables)*

Seabass **GF**

Pan fried seabass fillet on a bed of saffron rice, mushrooms, baby spinach, smoked pancetta and roasted red peppers

(Pescatarian option available without pancetta) **P**

8oz Beef Fillet (£10 surcharge)

28 day air dried beef, cooked to your liking, with garlic and paprika potatoes and mixed salad

Steak sauces 3.95

Paprika and chorizo

Chimichurri **GF D**

Creamy gorgonzola

Peppercorn and brandy

Garlic and herb butter **GF**

Desserts

Panna cotta **GF**

A creamy lemon infused panna cotta, dried raspberries and lemon curd

Tarta de santiago **V GF**

A galician style almond cake, served with toasted almonds, honey and vanilla gelato

Tiramisu **V**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

Chocolate and hazelnut tart **V**

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut gelato

Dulce de leche cheesecake

A biscuit base with vanilla infused whipped mascarpone, dulce de leche sauce, caramel shard and chocolate shavings

Trio of cheese

Manchego, provolone and goats cheese, served with sun dried tomato and roast pepper chutney, quince jelly and rustic crackers