

Lunch (12-5pm)	Dinner (5pm onwards)
1 course £18	2 course £29
2 course £23	3 course £34
3 course £28	

Free dessert on Monday, Tuesday and Wednesday

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

Starters

GF Roast pepper and courgette tortilla

V A spanish style omelette made with sautéed potatoes, courgette, onion, roast pepers, and provolone cheese, bound together with eggs, served with tomato salsa and rocket salad

Higaditos con almendras

Pan fried chicken livers, pancetta and almonds in a sweet wine and cream sauce finished with fresh parsley, on a garlic and herb crostini

GF Gambas a la plancha

Whole king prawns marinated in chimichurri simply char grilled and served with lemon

V Trio Fungi

Oyster, button and chestnut mushrooms in a rich creamy gorgonzola sauce, served with garlic and herb rustic toast

Lamb Kofta

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

Pesce fritto misto

A selection of market fish floured in paprika and cracked black pepper, deep fried, served with rocket salad, alioli and lemon

Important Information

We require £10 deposit per person to confirm the booking (which will be taken off final bill)

Confirmed numbers and menu choice via email 2 weeks prior to your booking

A printable 'food pre order form' is online and name cards are available on request for easy organization

5 days notice is required for any party adjustments or cancellations after which deposit is non refundable

Menu is available from 30th November - 23rd December for lunch and dinner

Free dessert with 3 course only (lunch or dinner)

Our menu descriptions do not include all ingredients. If you have a food allergy please inform us

Main Course

Rigatoni toscana

Rigatoni pasta in a fennel and pork ragu, with pancetta, chilli, chorizo and green peas, topped with creamy mascarpone

GF (Gluten free option available)

Gnocchi con mojo

Small italian potato dumplings with char grilled chicken, sauteed baby spinach in a roast red pepper mojo sauce

V (Vegetarian option available with halloumi)

Agnolotti Aragosta

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

GF Paella (minimum 2 people)

A spanish classic, king prawns, chicken and chorizo with saffron infused rice, mussels, peppers and peas

V (Vegetarian and Vegan option available for 1)

GF Seabass

Pan fried seabass fillet on a bed of saffron rice, oyster mushrooms, baby spinach, pancetta and roasted red pepper risotto

P (Pescatarian option available without pancetta)

Pollo Valenciana

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

GF Moroccan lamb shank

Slow cooked lamb shank marinated in moroccan spices, sultanas, chickpeas and almonds, served with garlic and cumin root vegetable mash

GF Cerdo a la gallega

Slow roasted belly pork, garlic and paprika crackling, with pancetta and butter bean stew

GF Entrecote a la castellana

Thin stripes of beef sirloin topped with chimichurri, on a bed of roast peppers, chorizo and patatas riojanas (served medium rare)

Desserts

V Bread and butter pudding

Layers of baked italian panettone and french bread, with infused orange, cinnamon and vanilla milk, served with marmalade macarpone

V Tiramisu

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

GF Panna cotta

Vanilla bean panna cotta with dulce de leche sauce, peanut brittle and blueberries

V Chocolate and hazelnut tart

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

GF Tarta de santiago

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

V Trio of cheese

Manchego, provalone and goats cheese, served with sun dried and roast pepper chutney, quince and rustic crackers

