

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 30<sup>th</sup> November - 23<sup>rd</sup> 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

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## 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

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## **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

