



A LA CARTE



STARTERS

Melon Soup with Crispy Serrano Ham & Basil Sorbet £6.25

Warm Potato & Morcilla Salad £7.75

Liver & Pork Terrine with Red Onions Compote £7.25

Smoked Chicken & Mango Salad with Chilli Dressing £7.50

Trio of Saffron Foie Gras with Melon Jam & Toast [N] £9.75

Salmon Tartare in Aspic with Cucumber Cream £7.75

Crispy Goat Cheese served with Roasted Mixed Peppers & Pine Nuts Salad (V)(N) £7.75

Boiled Asparagus w/ Poached Egg & Saffron Hollandaise [V] £8.25

MAIN COURSE

Risotto Fritter with Butternut Squash & Manchego Rocket Salad [V] £13.75

Roasted Salmon with Sweet and Sour Ragout of Vegetables £14.25

Grilled Squid with Garlic Butter & Mix Salad £13.95

Slow Roasted Pork Belly with Morcilla & Prunes Compote served with Mash & Rioja Sauce (N) £15.25

Layers of Salt Cod Mash & Sobrasada served with a Mixed Salad £14.25

Chicken Breast Stuffed with Morcilla served Creamed Paprika Pearl Barley £15.75

Pan Fried Stone Bass with Basil Crust, Spinach & Roasted Tomato Cherry £16.25

Grilled 8oz Rib Eye Steak with Roasted Herbs, Tomato & Red Wine Sauce (N) £17.95

L – SPECIALS

Selection of Fine Cured Meat Platter for 2 £15.75
(Salchichon, Chorizo, Lomo, Serrano & Manchego Cheese)

Traditional Paella (For 2) – Chicken, Seafood & Vegetables £13.45/head
Served Sunday to Thursday lunch & dinner / Friday & Saturday lunch only

SIDE ORDERS

Green Beans £3.00 Home Made Chips £3.00 Tomato Salad £3.00 Padron Peppers £4.50
Rocket Salad with Manchego Cheese £3.50 Patatas Bravas £3.00 Spinach £3.00 Extra Bread £0.50/hea

To ensure quality, our kitchen cooks your food to order using fresh and authentic ingredients.
(N): indicates dishes containing nuts. All dishes may contain traces of nuts. We do not knowingly use GM foods.
A discretionary 12.5% Service Charge will be added to your bill. Prices include 17.5% VAT