- SPANISH NIGHT MENU -

with a complimentary glass of Sangria on arrival

3 COURSES - £35



- STARTERS (gfo) -

Pinchos Morunos

marinated pork skewer served with aioli & pan tomate salad

Burrata (vgo)

with Serrano ham, sun-dried tomatoes & roasted red peppers

Patatas Bravas (vgo) (vo)

served with chorizo & chickpea tapas

Mussels Alla Puttanesca

with olives & capers in a spicy tomato sauce

Pan Con Tomate (vgo) (vo)

Spanish tomato bread served with a basil salad

- MAINS (gfo) -

Bistec a la Espanola

Spanish style steak served with spicy patatas bravas & grilled Mediterranean vegetables

Pan Fried Hake

white bean & chorizo broth served with warm, crusty bread

Paella (vgo) (vo)

served with your choice of one of the following: mixed vegetables (vgo) (vo) / chicken & chorizo / mixed seafood

Spanish Chickpea, Spinach & Sausage Stew (vgo) (vo)

served with warm, crusty bread

Chicken Marbella

chicken, prunes, olives & capers served with Mediterranean rice & roasted vegetables

- DESSERTS (vgo) -

Churros (vo)

with a trio of dipping sauces

Crèma Catalana (gfo)

scented with cinnamon & citrus zest

Poached Pears (gfo) (vo)

with vanilla & cinnamon clotted cream

Salted Caramel Burnt Basque (gfo)

cheesecake with a creamy, caramelised centre & burnished top with chocolate sauce

Torrijas (gfo)

eggy bread with vanilla ice cream, chocolate & cinnamon sauce

