
MENU

STARTERS & SMALL PLATES

Fried Squid 8.00

Served with lemon mayo and balsamic leaves

Mozzarella Arancini (GF) 7.50

Tomato and Mozzarella Arancini

Pan fried Serrano Ham (GFA) 7.50

On sourdough with blush tomato salsa

Fried Prawns (GF) 8.00

Garlic and chilli oil fried prawns

Whitebait 8.00

Breaded whitebait with paprika mayonnaise

Spanish Omelette 5.00

Traditional spanish omelette served warm

Artichoke Hearts (GF) 5.00

In olive oil

Patatas Bravas 6.00

Fried potatoes with spiced tomato sauce

Bread & Oils (GFA) 6.00

Fresh baked bread served with oils

Soup of the day 8.50

Served with crusty bread

Paprika Fries 5.00

Garlic Aioli

Garlic Ciabatta 5.00

Warm with garlic butter

Seasonal Salad 5.00

Mixed salad with balsamic dressing

MAIN COURSE

Chorizo Cassoulet 16.50

Chorizo sausage sautéed in red wine served with winter veg, mixed beans and a rich tomato sauce

Baked Salmon (GF) 19.95

Salmon baked in garlic and lemon with buttered mashed potato and french green beans

Vegan Penang Curry (DF, GF) 17.95

Mixed vegetables in a creamy coconut sauce served with steamed basmati rice

Gammon Shanks 21.95

Slow cooked gammon shanks with maple, black pepper, wholegrain mustard mash and baby carrots

Mac n' Cheesey 16.50

Baked mac n' cheese with crispy onions and garlic ciabatta

CIABATTAS

Serrano and Mozzarella 8.95

Serrano ham with buffalo mozzarella, leaves and balsamic glaze

Cheese and Chutney 8.50

Cheddar cheese with sweet chutney and garden salad

DESSERT

Affogato 6.00

Fresh espresso with vanilla ice cream

Sticky Toffee Pud 6.95

Cream or ice cream

Praline Brownie (GF/DF) 7.50

Double cream or coconut cream

Citrus Tart 6.95

Cream or ice cream