

Menu



# Restaurant & Bar Menu

### While you wait

Freshly baked bread (v)	£2.50
Marinated Olives with garlic & chillies (v)	£4.50
Salted pistachios	£3.50
Smoked almonds	£4.50
Pork scratchings	£3.00
Wasabi Peas	£4.00

#### Starters, Tapas & Lunchtime Snacks

Garlic bread sprinkled with fresh rosemary (v)		£4.50
Gambas Al Ajillo, King prawns sautéed in garlic, chilies & white wine	Starter Large to share	£8.00 £15.00
Deep Fried Whitebait, sprinkled with Spanish paprika	Starter Large to share	£7.00 £13.00
Chipirones (whole baby squid), dipped in flour & deep fried served with garlic mayo	Starter Large to share	£8.50 £16.00
Baked Avocado & Crab, cheesy sauce		£9.50
Platter of Spanish Serrano Jamon sliced to order with bread and olives		£11.00
Soup of the day, Artisan bread (v)		£6.80
Chicken liver, smoked bacon & brandy parfait, hot toast & red onion chutney		<b>£7.50</b>
Fresh Smoked Salmon, capers		£9.50

#### Prices include 20% VAT

Service charge / Gratuity is not included in or added to our menu prices. If you would like to leave something for staff please do so separately. There is no facility on our card machine to add a tip.

### **Main Courses**

Our House Specialty - Rioja braised shoulder of lamb with chorizo & garlic, marinated in olive oil, fresh herbs, onions, garlic, peppers & wine. Baked in the oven very slowly with carrots and roasted peppers with herb roasted potatoes	£22.50
Roast Belly Pork, dauphinoise potatoes, sweet & sour red cabbage & sultanas, served with a creamy port & apple sauce	£16.50
Ham, 2 fried free range eggs, fries, piccalilli	£14.50
Fillet Steak slices, creamy peppercorn sauce, dauphinoise potatoes & green beans	£24.50
Venison Burger, salad, fries, homemade chutney	£14.50
Sauté Calves Liver, crispy bacon, onion rings & creamy mash	£17.50
House Classic - Spanish Paella Chicken, chorizo, chipirones, king prawns & mussels with Valencia rice	£22.00
Battered Cod fillet, fries & peas, homemade tartar sauce	£14.50
Fish Pie, Smoked haddock, Salmon, mushrooms & cod, cheesy cream sauce topped with potato & green beans	£16.50
Whole Baked Sea Bream, lemon butter sauce, new potatoes, green beans	£17.00
Creamy mushroom crepes, salad & fries (v)	£14.50
Chicken & mushroom stroganoff, creamy paprika sauce & rice	£16.50
Thai Red Jackfruit Coconut Curry, mushroom rice, sour cream & tortillas (v)	£14.50
Duck Breast cooked pink, black cherry sauce, dauphinoise potatoes, wilted spinach	£18.50
Steak & Kidney Pudding, creamy mash potato, savoy cabbage & bacon, gravy	£15.50

## Additional Sides - £4.50

Side Salad	Wilted Spinach	
Bowl of Fries £3.50	Green Beans	
Herb Roasted Potatoes	Sweet & sour red cabbage	
Creamy Mash	Savoy cabbage & bacon	
Dauphinoise Potatoes		
Saute New Potatoes with herbs	Please note a number of our dishes can be adapted for <u>Gluten Free</u> . Please speak to the Manager or Chef to discuss ingredients.	
Bowl of Baby Peas		

#### **Dessert Wine**

Dessert Wine - Vista Mar Late Harvest Moscatel - Chile 125ml glass \$7.20

Chilled Spanish Dessert Sherry Pedro Ximenez Triana

£4.50

#### Puddings - £7.50

Strawberry & Kiwi Pavlova Stack (GF) - Layers of meringue, kiwi, strawberries & whipped cream topped with vanilla ice cream & raspberry coulis

Warm Chocolate Brownies - Served with Vanilla ice cream (GF)

Crème Brulee (GF) - With a crispy caramelized topping

Warm Sticky Toffee pudding - With Toffee & Fudge ice cream

Mulled wine poached Pears (GF) - With Vanilla pod ice cream

Crepe Suzettes - Pancakes with Lemon, Orange, Brandy & Gran Marnier sauce, Mango sorbet

#### Ice Cream

- · Vanilla with pods
- Belgian Chocolate Truffle
- Strawberry & clotted Cream
- Sticky Toffee & Fudge
- Tropical Mango Sorbet

A Selection of British Cheese With savory biscuits, grapes & chutney £9.50

Taylors Late Bottled Port Glass £5.50

Cafetiere Coffee per person £2.40

Cappuccino £2.45

Latte £2.55

Espresso £2.40

Double Espresso £3.95

Hot Chocolate with whipped cream £3.50

Teas - Breakfast, Earl Grey, Camomile, Mint, Fruit £2.40

Floater Coffee £3.60

Irish Coffee £7.00







