



Festive Menu

Available from 1st December to 24th December 2023

Lunch - 12 noon - 6.30pm - 2 Course £18.95

Dinner - 6.30pm - 10pm - 2 Course £19.95

Starters

Pan Plano - Flatbread topped with roast peppers, aubergines and courgettes topped with goats cheese (vg)

Sopa Asturiana - Ham, chorizo, morcilla and white bean broth (gf)

Tabla Imbotito - Traditional Spanish meat and cheeseboard with mini breadsticks (gfa)

Pimientos de Padrón - Blistered Spanish peppers with rock salt (v) (gf)

Choose any 3 tapas from below

Del Mar / From the Sea

Bacalao - Pan fried salt cod with chorizo and black pudding

Calamares - Fresh squid in herb flour deep fried served with ajillo

Gambas pil pil - King prawns with chillies and garlic oil (gf)

Mejillones - Freshly steamed mussels in saffron white wine cream sauce (gf)

Aves de Corral / Poultry Dishes

Pollo Croquetas - Homemade chicken croquettes

Pollo Rebozado - Breast of chicken strips in a sweet smoked paprika batter and garlic mayonnaise

Pollo y Chorizo - Chicken breast sliced and topped with Manchego cheese with tomato sauce (gf)

El Pavo - Stuffed turkey with Serrano ham, stuffing and mini Chorizo

Pollo Morcilla - Breast of chicken strips with Spanish black pudding

Today's Paella of the Day - Ask your server (gf)

Vegetarianos / Vegetarian Option

Patatas Bravas - Crisp fried potatoes with a spicy tomato mayonnaise (vg) (gf)

Patata y Queso - Sliced potatoes cooked with cream, garlic and cheese (vg) (gf)

Queso de Cabra - Baked goats cheese with red onion chutney and rocket salad (vg) (gf)

Champinon - Mixed winter mushrooms in a garlic cream sauce (vg) (gf)

Berenjena - Aubergine fritters and Spanish honey (v)

Garbanzos - Spiced chick pea and vegetable stew (v) (gf)

Queso Mahoun - Deep fried Spanish cheese with mojo picon (vg)

De La Granja / From the Farm

Chorizo Fritto - Spanish Chorizo in red wine, onions and a touch of tomato (gf)

Carne de Ternera - Flash fried beef strips with garlic and chilli and red onion (gf)

Cordero - Spicy braised lamb shoulder - Moor Style

Morcilla - Braised Spanish black pudding with apple and onion chutney

Albondigas - Homemade pork and beef meatballs in a spicy tomato sauce

Carne - Braised Duabe of beef in creamy peppercorn sauce

Postre / Desserts

£5.50 Supplement

Tarta de Queso - Homemade Cheesecake of white chocolate, cranberry and tablet (vg)

Pegajoso Toffee Pudín - Our Spanish take on sticky toffee pudding with Pedro PX Sherry and ice cream (vg)

Churros - Spanish doughnuts with dipping hot chocolate (vg)

Tabla de queso - Spanish cheese board with accompaniments (vg) (gfa)