

A la Carte Menu

Starters

Mixed tapas platter (2 people) Selection of our cold and warm tapas (including vegetables, cured fish, seafood (GF (no bread)/LF)	£20.00
Fresh Mussels with sourdough bread (GF) (Choice of sauce: White wine, Chorizo Oil, Tomato Ragu)	£11.00
Fresh Wood roasted Sardines with sourdough bread (GF)	£11.00
Pate of the day with sourdough bread	£10.00
Trio of Salmon: Dill, Smoked and Beetroot, with toasted sour dough bread (GF option, LF)	£12.00
'Fritura de pescado', fried mixed fish pieces with black garlic All-i-oli (GF)	£12.00
<u>Mains</u>	
Chargrilled 'Ibérico' Pork Secreto Sous-vide, with sage and onion. Served with Truffle mash potato (GF)	£21.95
Honey & Chili glazed, slow cooked whole Duck leg with stir fry Vegetables (LF)	610.05
	£19.95
Slow cooked Beef with Creamy chive and tomato polenta (LF with veg)	£19.95
• • • • • • • • • • • • • • • • • • • •	
(LF with veg)	£19.95



Mains to share

Tomahawk steak, with potatoes and vegetables.

<u>Price per person</u> <u>Minimum 2 people</u>

£32.00 p.p

(Choice of sauces: Peppercorn, Stilton or Wild mushroom and truffe) (GF/LF, no sauce)	
Seafood platter to share, with scallops, prawns, lobster and Monkfish, served with garlic butter, potatoes and vegetables (GF)	£32.00 p.p.
Side Orders	
'Pa de Coca'- Catalan bread with anchovies, capers, olives, Tomato and cheese	£5.00
Selection of house sour dough breads with whipped olive oil butter: - Chive, Chorizo, Mackerel, Goats cheese or Chicken liver pate butter	£3.50
Seasonal Vegetables (GF, LF)	£3.95
Dauphinoise potatoes (GF)	£4.50
<u>Desserts</u>	
Warm Blondie and Brownie with Vanilla ice cream.	£6.00
Brioche 'Torrija' with yogurt cream and caramel.	£6.00
Tear-a-mousse chocolate wrapped tiramisú mousse.	£8.00
Classic Tarte Tatin with yoghurt cream and honey comb (LF)	£6.00
Pavlova of the day (GF)	£6.00
Cheese platter (GF option)	£8.95