



Set Menu

2 COURSES £29.99 PP
OR
3 COURSES £39.99 PP



Starters

TOMATO SOUP WITH CHILLI OIL DRIZZLE(V)

MELTED TETILLA CHEESE AND CHORIZO SERVED WITH HOME-MADE CRISPY BREAD

GRILLED SQUID SERVED WITH NEW POTATOES, CHORIZO,
GREENS AND SPICED SQUASH PUREE

PRAWNS AL PIL-PIL WITH WHITE BREAD

SCOTCH EGG AND HERB AIOLI

Main Course

VEGAN STIR FRY WITH VEGETABLES AND CHIPS

FISH OF THE DAY W/ ROASTED VEGETABLES, NEW POTATOES
AND ASSORTED HERB SALSA

ROASTED CHICKEN WITH VEGETABLES, POTATOES AND RED WINE JUS

IBERICO PORK CHOP W/ ROAST POTATOES, ROOT VEGETABLES AND RED WINE JUS

DUCK LEG WITH SAGE AND ONION MASH, WINTER VEGETABLES AND JUS

LAMB SHANK SERVED WITH ROASTED ROOT VEGETABLES, MASH POTATO

GRILLED SIRLOIN STEAK SERVED WITH TRIPLE COOKED CHIPS, GREEN VEGETABLES

Desserts

HAZELNUT AND CARAMEL PARFAIT WITH CARAMELISED PEAR

CHOCOLATE STUFFED CHURROS WITH DULCE DE LECHE ICE-CREAM

TRIPLE CHOCOLATE MOUSSE WITH SALTED CARAMEL ICE-CREAM

NEW YORK STYLE CHEESE CAKE W SORBET

STICKY PUDDING WITH RUM AND RAISIN ICE-CREAM

PLEASE ASK YOUR WAITER FOR FOOD ALLERGIES AND INTOLERANCES
Menu items may change due to seasonal availability Prices include 20% VAT