



Set Menu

2 COURSES £29.99 PP
OR
3 COURSES £35.99 PP



Starters

TOMATO SOUP WITH CHILLI OIL DRIZZLE (V)

GRILLED SQUID SERVED WITH POTATOES, CHORIZO AND SPICED SQUASH PUREE

PRAWNS AL PIL-PIL WITH WHITE BREAD

SCOTCH EGG AND HERB AIOLI

SERRANO HAM W MELON

SPANISH SKEWER

Main Course

VEGAN STIR FRY WITH VEGETABLES AND CHIPS

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

ROASTED CHICKEN WITH
VEGETABLES, POTATOES AND RED WINE JUS

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

LAMB SERVED WITH ROASTED ROOT
VEGETABLES, MASH POTATO

GRILLED SIRLOIN STEAK SERVED WITH TRIPLE
COOKED CHIPS, GREEN (V)

WILD VENISON W MASH AND 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