

STEAK NIGHT

Monday
from 5pm
£23pp

STARTERS

Porcini croquetas V

Creamy porcini mushroom croquetas, served with a sweet red pepper coulis

Piperade con pan VE

Sweet roasted peppers, sun-dried tomatoes, herbs, onions & feta served on warm toasted focaccia

Albondigas GF

Smoked chilli & pork meatballs cooked in rich tomato sauce, topped with manchego cheese

Pedro ximinez, honey & paprika sticky wings

Combined with fried green onions & red peppers

MAINS

A choice of; 8oz rump steak GF

Served with corn on the cob, tomatoes & padron peppers with your choice of side

Butterfly chicken breast GF

Served with corn on the cob, tomatoes & padron peppers with your choice of side

SIDES

Chunky chips VE

Skinny fries VE

House salad VE GF

Five bean & spring onion rice VE GF

Apricot & coriander couscous VE

UPGRADES

10oz Ribeye £5

8oz Fillet £10

16oz Himalayan salt aged T bone steak £15

+ King prawns 3.95

SAUCES

Peppercorn 3.0

Blue cheese 3.0

Romesco 3.0

DESSERT

Mini Sticky toffee pudding V

Served with pedro ximinez sherry toffee sauce

Honeycomb & toffee cheesecake V

Served with maple syrup

Mini chocolate fudge cake VE

Rich chocolate fudge cake, served warm

Go full size £2

V Vegetarian
VE Vegan
GF Non
Gluten

SUNDAY

1 COURSE £16 / 2 COURSES £20 / 3 COURSES £24

STARTERS

Spinach & wild mushroom V GFA

Pan fried wild mushrooms in a creamy white wine sauce with wilted spinach served on toasted sourdough

Queso halloumi V GF

Served with pomegranate molasses & baby chard

Albondigas GF

Smoked chilli & pork meatballs cooked in rich tomato sauce topped with manchego cheese

Filo Prawn

Deep fried crispy prawn twisters served with garlic & saffron aioli

MAIN

Traditional Sunday roast

Classic Sunday roast with roast potatoes, creamy mashed potatoes, roasted root vegetables, homemade Yorkshire puddings and lashings of gravy.

With your choice of;

Chicken supreme

Roast beef

Belly pork

***3 meat option Supp £5**

Nut roast V

Extras; Patatas Gratinadas £6

Cauliflower and Manchego bake £5

DESSERTS

Spanish churros V

Traditional Spanish doughnuts rolled in cinnamon sugar & served with chocolate dipping sauce

Honeycomb & toffee cheesecake V

Served with maple syrup

Sticky toffee pudding V

Served with pedro ximinez sherry toffee sauce & vanilla ice cream.

Raspberry & frangipane tart V GF

Served with vanilla mascarpone.

V Vegetarian
VE Vegan
GF Non gluten