



Sample menu November 2017

Vegetarian

ROASTED BUTTERNUT SQUASH SOUP

pumpkin seeds and thyme

STARTER 7.95

PONDICHERRY CURRY

a fresh and fragrant coconut curry from Southern India

served with rice

STARTER 7.95/ MAIN 16.00

RAVIOLI OF PORCINI MUSHROOMS

with sun-dried tomatoes and hazelnuts

STARTER 8.50 / MAIN 16.95

HUEVOS A LA FLAMENCA

smoked pimenton tomato sauce, green beans, egg and sourdough

STARTER 5.95 / MAIN 11.50

SIDES

3.75

HANDCUT THIN CHIPS

AUTUMN SALAD

mixed lettuce leaves with fines herbes

PAN FRIED HISPI CABBAGE

with confit garlic

BUTTERNUT SQUASH

with sun-dried tomato paste and crispy shallots

BROCCOLI

with toasted almonds and olive oil

Please ask a member of staff for information on allergens.