



Sample menu July 2017

SET MENU

STARTERS

TRADITIONAL ANDALUCIAN GAZPACHO

SEARED TUNA with guacamole.

SALT AND PEPPER PRAWNS

MAINS

COD AND CHIPS with tartare sauce.

RAVIOLI with Parmesan, ceps, sundried tomatoes and hazelnuts.

PAN FRIED HAKE on spring onion mash, tomato, coriander and soy butter sauce.

DESSERTS

CHEESECAKE salted peanut butter and chocolate.

STRAWBERRIES with clotted cream.

PANNA COTTA with mixed berries.

SIDES 3.75 each

BABY GEM SALAD with red wine pickled shallots.

SAUTÉED SPINACH with nutmeg.

GARDEN SALAD with fines herbes.

BABY MINTED POTATOES

SAUTÉED COURGETTES with confit shallots.

PETITS POIS À LA FRANÇAISE

HAND CUT THIN CHIPS

MASHED POTATO

AVAILABLE FOR LUNCH MONDAY – FRIDAY

2 COURSES £20 | 3 COURSES £25

Please ask a member of staff for information on allergens.