

## Starters

### Soup of the Day

Served with house brown bread

### Fivemiletown Goats Cheese & Piquillo Peppers

Toasted house brown bread, honey walnuts, watercress

### Wild Mushroom Rice

Seasonal wild mushrooms, spinach puree, aged Manchego

### Chorizo Cooked in Cider

Pan de cristal, rocket & orange salad

### Galway Bay Mussels & Cockles

A la Gallega sauce, sourdough

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## Mains

### Dry Aged Beef Burger

Plancha onions, smoked Gubeen, BBQ sauce, pickle

### Chargrilled Fish & Chips

Market fish, tartare sauce, pea puree, charred lemon

### Sweet Potato & Celeriac Bake

Romesco, ember leeks, roast vegetables essence, Marcona almonds

### Andalusian Chickpea & Spinach Stew

Roast carrot, garlic toast, house pickles

### Fire Roasted Chicken Supreme

Charred baby gem, bacon crumb, mojo picon, pickled red onion, roasted sweet potato

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## Steaks

### 8 Oz Picanha

10 Oz Striploin (4 supplement)

### Served with a choice of sauce

Chimichurri, Smoked Béarnaise, Pepper Sauce, Mesquite Barbecue Sauce, Port jus

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## Sides

House Chips	3.95	Ember Roasted Leeks & Romesco	3.95
Patatas Bravas	3.95	Heirloom Cherry Tomato Salad	4.95
Baby Potatoes & Mojos	3.95	Spinach a La Catalana	4.95
Rocket & Manchego Salad	3.95	Chargrilled Broccoli & Smoked Béarnaise	4.95
Charred Sweet Potatoes & Chorizo Aioli	3.95	Roasted Romero Pepper	4.95

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## Desserts

### Flan de Caramelo

Vanilla cream, pecan nuts

### Santiago Tart

Almond tart, baked apple, vanilla ice cream, amaretto custard

### Triple Valrhona Chocolate Mousse

Ariaga Noir 59%, Bahibe 46%, Caramelia 36%, hazelnut biscuit

### Tarta de Queso

Basque style baked cheesecake

### Artisan Cheese of the Day

Served with carne de membrillo, pan de cristal