
Set Dinner Menu

Starters

Soup of the Day

Served with house brown bread

Salt Baked Beetroot and Crozier Blue Croquetas

Ajo Blanco, Chardonnay pickled grapes, smoked almonds

Free Range Chicken and Iberico Morcilla Terrine

Pickled mushrooms, tarragon aioli, Pan de Cristal

Gambas Pil Pil

Extra virgin olive oil, fresh garlic and chilli, pimenton, Pan de Cristal

Basque Style Crab

Local crab served in a rich tomato sauce, sourdough

Mains

Fish of the Day

Please ask your server for today's offer

Andalusian Chickpea and Spinach Stew

Roast carrot, garlic toast, house pickles

Free Range Chicken Supreme

White bean and chorizo stew, roasted squash, brown butter & caper sauce

Fire Roasted Venison

Wholegrain mustard mash, braised red cabbage, blackberry jus, crispy kale

7oz Beef Fillet (7 supplement)

Served with house chips and a choice of sauce

Available Sauces: Chimichurri, Smoked Béarnaise, Pepper Sauce, House BBQ Sauce, Port Jus

Sides

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

Desserts

Banoffee Eclair

Toffee sauce, caramelized bananas, Valrhona chocolate sauce, banana cream

Tarta de Queso

Basque style baked cheesecake

Saffron & Sherry Poached Pear

Magdalena drizzled with Arbequina olive oil, almond crunch, vanilla ice-cream

Selection of Artisan Cheese

Served with carne de membrillo, Pan de Cristal