

FIESTA

All the dishes are served £28.95 per person

Plato de pan v gfa

Served with sourdough bread, olive & basil focaccia & grissini sticks, with saffron aioli, balsamic oil, sun-dried tomato & roquito pepper tapenade

Gordal olives ve gf

Large Spanish olives marinated in Mediterranean herbs, orange slices & garlic

Albondigas gf

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

Chorizo & black pudding

Thinly sliced chorizo & locally sourced black pudding sauteed with toasted walnut and apple, bound with red wine and a dash of rich tomato sauce

Jambalaya gf

Traditional Cuban dish of king prawns, crayfish tail, chicken, chorizo, rice & beans cooked in saffron stock and bound together in rich tomato sauce, topped with coriander cress

Filo Prawn

Deep fried crispy prawn twisters served with garlic and saffron aioli

Mojo chicken wings

Chicken wings cooked in spicy Spanish mojo sauce

Porcini croquettes v

Mushroom croquettes served with a red pepper coulis

Fennel, blood orange & almond salad ve gf

Thinly sliced fennel with blood orange segments, toasted almonds & oakleaf lettuce drizzled with a sherry dressing

Queso halloumi v gf

Served with pomegranate and citrus molasses & baby chard

Padron peppers ve gf

Padron peppers pan roasted and served traditionally with rock salt

Spinach & wild mushroom v gfa

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

Patatas bravas v

Fried potatoes seasoned with blackened cajun spices, served with a rich tomato sauce topped with garlic & saffron aioli

skinny fries v

Allergies and intolerances

Please make a member of the team aware if there are any allergies or intolerances we need to know of