

Bread, Balsamic Olive Oil & Alioli £5
Manzanilla Olives £4

SET MENU

£26 (2 Courses) / £32 (3 Courses)

STARTERS

Fishcakes, Sriracha Alioli

Garlic Prawns, Lobster Bisque GF

Curried Crab, Guacamole GF (£2 supplement)

Lamb Cannelloni, Lamb Jus

Grilled Artichokes, Parsley Sauce V,VG,GF

Catalan Spinach Cannelloni V

Black Pudding Piquillo, Salsa Brava GF

MAINS

Fillet of Sea Bass, Tomato Butter Beans GF

Chargrilled Octopus Leg, Garlic Paprika Olive Oil GF
(£3 supplement)

Goat Cheese Med Veg Tower V,GF

Aubergine Moroccan Tagine V, VG,GF

Lamb Meatballs, Priorat Sauce

Braised Beef Cheeks, P. Ximenez Reduction GF

(served all mains with Grilled Vegetables & Patatas Fritas V, VG,
GF)

DESSERTS

Sticky Toffee Dates Pudding, Butterscotch GF,V

Lemon Posset, Shortbread Biscuit GF, V

Chocolate Brownie, Orange Jam GF, V

Amaretto Almond Tart, Peach Puree GF, V

GF: Gluten Free V: Vegetarian VG: Vegan

(For parties of 6 or more a discretionary 10% service charge will be added to your bill)