

## Aperitif

<b>APEROL SPRITZ</b>	£ 8
Aperol bitters, Prosecco DOP, soda, orange	
<b>ESPRESSO MARTINI</b>	£ 10
Grey goose vodka, Kahlua, espresso	

## Starters

<b>SOURDOUGH</b>	£ 3
36 hour leavened sourdough from the Award winning Angel Bakery	
<b>GARLIC BREAD</b>	£ 5
Home made Focaccia, roast garlic and butter dip	
<b>OLIVES</b>	£ 3.5
Marinated Manzanilla olives	
<b>SOUP</b>	£ 7
Galician style rustic fish stew, artisan sourdough	
<b>PATE</b>	£ 6
Smooth chicken liver pate, apple and cider brandy chutney	
<b>MUSSELS</b>	£ 7
Steamed mussels, harissa	
<b>CROQUETAS</b>	£ 6.5
Manchego cheese and onion croquetas, chilli jam	
<b>SCALLOPS</b>	£ 8
Baked scallops, peperonata, smoked paprika crumb	
<b>SMOKED SALMON</b>	£ 7
Sliced smoked salmon, cucumber relish	
<b>CALAMARES 'A LA ROMANA'</b>	£ 6.5
Dusted and fried squid, smoked paprika aioli	
<b>CHEESE</b>	£ 6
Crispy goat's cheese, tomato, red onion and cucumber salad	
<b>HOT GARLIC SHRIMPS</b>	£ 7
Hot garlic shrimps, fire roast red pepper, smoked paprika	
<b>CHORIZO 'CON CIDRE'</b>	£ 7
Asturian cider braised chorizo, cider glaze, pimenton & garlic breadcrumbs	
<b>SPANISH PEPPERS</b>	£ 6
Blistered pordon peppers, extra virgin olive oil, sea salt	



## Mains

All items are inclusive of choice of twice cooked chips or new potatoes

<b>SIRLOIN STEAK</b>	£ 22
Wood fired oven cooked 10oz sirloin	
<b>RIB EYE STEAK</b>	£ 25
Wood fired oven cooked 12oz rib eye	
<b>FILLET STEAK</b>	£ 26
Wood fired oven cooked 8oz fillet	
<b>LAMB</b>	£ 18
Moroccan spiced Welsh lamb rump, pancetta, spinach, chickpeas	
<b>CHICKEN</b>	£ 17
Marbella style chicken thighs, sweet and sour	
<b>DUCK</b>	£ 18
Half roast duck, pickled red cabbage, sherry, raisin and pine nut sauce	
<b>CREVETTES</b>	£ 19
Three giant king prawns, peppers, onion and olive salad, chimichurri	
<b>HAKE</b>	£ 18
Baked or beer battered, caponata vegetables, tartar sauce	
<b>SEABASS</b>	£ 25
Seabass baked in rock salt, filleted at the table, tartar sauce	
<b>MONKFISH</b>	£ 18
Monkfish tail, morcilla sausage, Serrano ham, green sauce	
<b>BUTTERNUT SQUASH</b>	£ 15
Roast butternut squash, spiced lentils, goat's cheese	
<b>SALMON</b>	£ 17
Filling of salmon, spiced lentils, creme fraiche	
<b>FISH OF THE DAY</b>	£ 20
Grilled fillets of the flat fish of the day, tartar sauce	

## Sides

<b>HOUSE SALAD</b>	£ 3.5	<b>SOURDOUGH</b>	£ 3
Mixed leaves, house dressing		36 hour leavened sourdough from the Award winning Angel Bakery	
<b>TENDERSTEM</b>	£ 6	<b>GARLIC BREAD</b>	£ 5
Tempura battered tenderstem broccoli, Spanish honey		Focaccia, roast garlic and butter dip	
<b>COURGETTE</b>	£ 4.5	<b>GREEN PEPPERCORN</b>	£ 3
Chargrilled courgette salad, chilli, garlic and mint		Green peppercorn sauce	
<b>BEANS &amp; BACON</b>	£ 4.5	<b>CHIMICHURRI</b>	£ 3
Streaky bacon wrapped green beans, grilled		Parsley, garlic, olive oil and red wine vinegar green sauce	



## Dessert

Add one scoop of Movenpick ice cream for additional £1.00

**CRÈME CATALAN** £ 6

Set vanilla custard with citrus and cinnamon, burnt sugar top  
Recommended pairing: Boschendal Late Harvest wine £4.2 (50ml)

**STICKY TOFFEE PUDDING** £ 6

Sticky date sponge with toffee sauce  
Recommended pairing: Hidalgo 'Triana' PX sherry £4.2(50ml)

**CHOCOLATE FUDGE BROWNIE** £ 6

Extra rich, extra chocolatey and fudgey in the middle  
Recommended pairing: Hidalgo 'Triana' PX sherry £4.2 (50ml)

**ICE CREAM** £ 6

3 scoops of Movenpick ice cream, choice of vanilla, chocolate or strawberry

**CHEESE PLATTER** £ 10

Selection of British and Spanish cheeses and sourdough  
Recommended pairing: Grahams LBV port £3.2 (50ml)

## Digestif

<b>COURVOISIER VS</b>	£ 3
<b>COURVOISIER VSOP</b>	£ 4
<b>COURVOISIER XO</b>	£ 11

## Hot beverages

<b>ESPRESSO</b>	£ 2.6
<b>MACHIATO</b>	£ 3
<b>FLAT WHITE</b>	£ 3.5
<b>LATTE</b>	£ 3
<b>CAPPUCINO</b>	£ 3
<b>TEA</b>	£ 2.5

**HOT CHOCOLATE** £ 3.5

Milk alternatives are available on request

**LIQUEUR COFFEE** £ 5

Each served with a double shot espresso and double cream;  
Spanish (Spanish whisky), French (Cognac), Irish (Whisky), Baileys,  
Cointreau or Amaretto

