Starters

A **Jamon con Fruta**: Spanish ham served with fresh fruit

B **Salmon**: Smoked salmon parcels filled with prawns dressed with Marie Rose sauce

C **Chorizo**: Spanish sausage sautéed with beans in a Rioja sauce

D **Queso** V: Breaded Camembert pieces served with cranberry sauce

E **Croquetas**: Cod croquettes served with tartar sauce

F **Champiñones** V: Crispy breaded mushrooms served with Alioli

G **Sopa** V: Tomato & roasted pepper soup

Mains

H **Pollo**: Chicken breast topped with a white wine, mushroom & cream sauce *

I **Pavo**: Roast turkey served with all the trimmings *

J **Vitello**: Veal scallops stuffed with creamy spinach dressed in a light creamy sherry reduction *

K **Bistecca**: Sirloin steak dressed with a blue cheese sauce*

L **Salmon**: Grilled salmon fillet drizzled with hollandaise sauce *

M **Pimenton** V: Sweet Spanish pepper filled with Mediterranean vegetables topped with goats' cheese

N **Ensalada**: Mixed leaves, asparagus, Spanish ham & cheese shavings

*served with vegetables & sautéed potatoes

Desserts

O **Churros con chocolate**: Spanish doughnuts dusted with cinnamon sugar served with warm chocolate sauce

P **Fruta Borracha**: Drunken berries served with vanilla ice cream

Q **Torta de Chocolate**: Warm chocolate fudge cake served with vanilla ice cream

R **Torta de Queso**: Cheese cake served with vanilla ice cream

S **Torta de Santiago**: Traditional almond tart served with vanilla ice cream

T **Crème Catalana**: Crème brulée

U **Peras**: Pear poached in white Rioja wine served warm with vanilla ice cream

V **Helado**: (3 scoops)
Ice cream; vanilla, chocolate & strawberry
Sorbet: lemon, mango & raspberry

3-Course Lunch £18.95
Sunday – Friday until 2.30pm

3-Course Dinner £21.95
Monday – Wednesday

Music Night
3-Course Dinner £34.95
every Thursday

Weekend
3-Course Dinner £28.95
Friday & Saturday

Name	Starter (A-G)	Main (H-N)	Dessert (O-V)	Or Coffee / Tea