



THE
SPREAD EAGLE

Autumn Dinner Menu

STARTERS

- Romesco Soup (red pepper and basil) served with toasted almonds (v/ve/gf/df)
- Halloumi Fritters with panzanella salad (v)
- Mussels in White Wine Sauce served with ciabatta bread (gf available)
- Pan Seared Chicharron (squid) with chilli mayonnaise, salsa, lime & coriander dressing
- Red Wine Poached Fig with goats cheese crostini & balsamic glaze
- Lamb Kofta served with pickled tzatziki
- Duck Bon Bon served with roast mediterranean vegetables & salsa verde

MAINS

- Paella with chorizo, squid, mussels, saffron rice, parsley & basil
- Sirloin Steak served with portobello mushroom, beef tomato and chunky chips (option of peppercorn sauce or garlic butter) ~ £5 supplement
- Pork Belly, chorizo and butter bean cassoulet served with curly kale
- Pan Seared Sea Bass, rosti potato, buttered samphire & bouillabaisse
- Paparadelli with slow roasted sprouting brocolli, lemon, ricotta, pine nuts & chilli
- Gnocchi with sun blushed tomatoes, olives, goats cheese & pesto (ve/v available)

DESSERTS

- Homemade Tiramisu
- Poached Peach served with honey oats, blackberries & yogurt
- Sicilian Lemon Posset with mango sorbet
- Warm Autumn Spiced fruits with mandarin sorbet & ginger brandy snap (v/ve)
- Selection of Ice Creams/Sorbets
- Choice of Two Cheeses (please choose from Cheddar, Stilton or Brie) served with grapes, celery, fruit chutney and biscuits

SIDES

£2 EACH

- Chunky chips(v/gf)
- Garlic Roasted New Potatoes (v/gf)
- Cheesy Garlic Bread
- House Salad (gf)

2 Courses £20.00

3 Courses £25.00

Please let us know if you have any food allergies or intolerances