



2 COURSE - £20 3 COURSE - £25

STARTER

- Bruschetta, with olive tapanade or sardines & red onions in a tomato sauce*
Roast Padron Peppers, Sea salt glaze (V/GF)
Empanadas De Atun - Tuna, olives, tomatoes & onion in puff pastry
Salt & Pepper Calamari, with a garlic aioli
Abbondigas Antiate - Meatballs in an Arrabiata sauce (GF)
Pinchos De Pollo - Chicken skewers with our own Piri Piri dip (GF)

MAIN

- Pan Seared Sea Bass, with bell pepper, potato, olive & garlic medley (GF)**
Portuguese Pork & Potatoes - Braised pork, pimento & baby new potatoes (GF)
Spanish Paella, with chorizo, mussels & white fish (GF)
Vegetarian Paella, with tofu & roasted vegetable medley (V)
Falafel Arrabiata - Chick pea balls in a spicy tomato sauce, on a bed of rice (V)
Pan Roasted Rump of Lamb, with saute peppers, olives, garlic, potatoes & chilli peppers (£3.95 supplement)
Confit of Chicken Leg, on a fennel, potato & chorizo ragout (GF)

DESSERT

- Vanilla Crème Brulee, with strawberry & cream shortbread**
Spanish Windtorte - layers of meringue, cream & fruit (GF)
Coconut & Cocoa Mousse, with raspberries (V)
Selection of Ice Creams and Sorbets (V/GF)
Mini cheese selection, with spiced chutney & biscuits

SIDES

£3.50 EACH

Potatoes (V/GF) Rice (V/GF) Garlic Bread (V) French Bread Greek Salad (GF)

Please advise your server of any allergies or dietary requirements