

SPANISH MENU

Tomato & Chickpea Soup

Bacalao Allioli- Cod Fishcakes with Garlic Mayonnaise

Terina de Anec - Duck Terrine with a Sherry & Plum Chutney

Mejillones en Escabeche – Marinated Mussels , Garlic Crumb Crust

Roasted Red Peppers, Mushrooms La Plancha
& Roasted Garlic Dressing

Spanish Salad with Machego Cheese, Serrano Ham,
Olives & Sun-dried Tomatoes & Piquante Peppers

Romesco Chicken – Breast of Chicken with a Romesco Sauce

Spanish sauce, sort of like pesto, made with tomatoes, roasted red bell peppers, garlic, and nuts.

Caldeirada – Galician Fish Stew

Fresh Fish selection in a Paprika , Garlic & Tomato Sauce

Duck Cocido – Duck Stew with Chorizo Sausage, Chilli,
Cilantro & Chick Peas

Merluza Al Pil Pil – Pan-fried Hake with Asparagus & Garlic Cream Sauce

Salmon a la Riberena –

Basque Style cooked in Cider with Serrano Ham & Apple

Guiso de Faisan – Slow cooked Pheasant Stew - Sherry , Onions

Try a glass of Spanish Dessert Wine - Muscatel de Valencia Taster Glass £1.00/ Glass £2.95

Candied Fruit Parfait with Seville Orange Sauce

Crema Catalana– this could have been the original of all crème brulee

New Season Seville Orange Steamed Sponge with Custard

Plate of Fresh Fruit glazed with Muscatel Sauce

Filter Coffee or Tea

£28.50