



SMALL PLATES

Selection of Spanish Meats and Cheeses served with homemade Artisan Bread	9.95	King Prawn Bruschetta with a fruit salsa	9.95
Patatas Bravas (vg) (gf) diced potatoes in a smoky paprika and tomato sauce	3.95	Calamari deep fried calamari with aioli	5.95
Marinated Olives (vg) (gf)	3.50	Chicken Wings please ask your server	4.95
Homemade Pan Fried Chorizo in an orange blossom honey and fresh thyme	5.95	Bourbon Glazed Pork Belly Bites	6.95
Selection of Homemade Artisan Breads served with dips	4.45	Marinated Spanish Anchovies (v) (gf)	3.95
Pan Fried Padron Peppers (vg) (gf) drizzled with olive oil and smoked sea salt	3.95	Gambas Pil Pil (gf)	8.95
Albondigas (gf) pork and beef meat balls in a tomato sauce	6.45	Halloumi or Sweet Potato Fries (v)	3.45
Sharing Pizzatinis	9.95	Salads please ask your server	from 2.95

FROM THE GRILL

21 Day Aged Lancashire Fillet Steak (6oz) served with mushroom ragu, dried Cashel Blue panko crumb, poached hens egg rolled in onion ash and creamed mashed potato	22.95	Homemade Beef Patty (7oz)	9.95
21 Day Aged Lancashire Rib-eye (12oz) served with french onions, mushroom ketchup, watercress almond salad and triple cooked chips add garlic butter add peppercorn or Garstang Blue sauce	18.95 1.95	Mexican Beef Patty spicy chilli con carne, homemade salsa, guacamole, sour cream and corn tortilla chips	12.95
Classic Grilled Chicken Breast served with triple cooked chips and green salad	11.95	Spanish Beef Patty cheese, grilled chorizo and aioli	12.95
		Swiss Beef Patty emmental cheese, Portobello mushrooms and pan fried onions	12.95
		Canadian Beef Patty candied bacon, smoked Applewood and Canadian sauce	12.95
		Moroccan Falafel Patty (vg) with Harissa mayonnaise	8.95
		all served in a toasted brioche bun, crisp iceberg lettuce, sweet red onion, juicy beef tomato and french fries	
		add smoked applewood, smoked streaky bacon or sliced avocado	1.60 each

FRESH LOBSTER

Locally Sourced Niarbyl Bay Lobster grilled or poached with clarified butter	19.95 half	35.00 whole
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SWEETS

Brulee Rice Pudding with lemon curd pot	5.95	Salted Caramel Chocolate Mousse	6.95
Bread and Butter Pudding with apricot glaze and clotted cream	5.95	Eton Mess Cheese Cake smooth cream cheese, biscuit crumb, sliced strawberries, basil, Italian meringine and toasted almonds	6.95

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CHAMPAGNE & COCKTAIL BAR

FOOD MENU