



Starters

Mediterranean Fish Soup (gf on request) Selection of white fish, tomato, cream, crostini	£6.80
Seasonal Soup of the Day Grilled artisan breads	£4.60
Gambas alla Guillo (gf on request) Tiger prawns, olive oil, garlic, white wine, focaccia	£10.50
Jamón Bellota 26 month cured ham from hand carved Iberic pork, grilled ciabatta	£16.50
Cured Meat Plate 3 varieties of Iberic chorizo, manchego, focaccia	£9.50
Cocktail de Gambas (gf on request) Tiger prawns, baby gem lettuce, Marie rose dressing, crostini	£8.50
Pulpo alla Gallega (gf) Sliced octopus tentacles, olive oil, caper berries and sliced new potatoes	£7.50
Pear Salad (v) (gf) Beetroot 3 ways, maple & agave syrup, hazelnuts, manchego	£6.95
Moules Marinière (gf on request) White wine, cream, garlic, parsley grilled ciabatta	£7.50
Vol au Vent (v) Wild mushrooms, garlic, cream, puff pastry, rocket	£6.95

Alternatively, ask a member of the wait team for a tapas menu for a lighter bite



Mains

28-day aged 8oz. Steak

Served with hand cut chips, creamed spinach, grilled tomato
choice of shallot jus or thyme butter

Fillet £24.95
Sirloin £19.50

Grilled Lamb Cutlets

Heritage tomatoes, artichoke, olives, dauphinoise, thyme and red wine jus

£17.50

Pan seared Duck Breast

Rainbow carrots, fondant potato, beetroot & raspberry coulis, red wine jus

£19.50

Coq and Fungi

Ricotta & spinach stuffed chicken breast, wild mushroom and white wine velouté, purple sprouting broccoli

£16.50

Mediterranean Roasted Octopus

Oven roasted new potatoes, sautéed kale, garlic & coriander, strawberries

£16.80

Beef Bourguignon

Red wine, silver skin onions, black pepper mash, seasonal vegetables

£18.50

Portuguese Roasted Salmon

Tomato, red pepper, onion, spinach, thyme, olive oil, seasonal vegetables

£16.50

Roasted Butternut Squash & Chestnut Risotto

Pine nuts, honey, spinach, carrot crisps

£14.50

Fettuccini con Molluschi

Tiger prawns, mussels, olive oil, white wine, red peppers, garlic, chilli

£16.50

Fish NO Chips

Local beer battered cod, squid ink risotto, homemade coarse tartare, lemon

£16.80

Fresh Fish

Ask a member of the waiting team for today's selection

Market price

Chef's Selection of the Day

Please ask the waiting team for details

Sides

Hand cut chips
Roasted new potatoes
Creamed spinach
Dijon mustard or black pepper mash
Seasonal sautéed vegetables
Mixed salad

£4.00 each