



# Main Kitchen

Served 12pm -10pm

Selection of Breads £3.50 / Olive Oil & Balsamic £3.50 / Marinated Olives, £3.50

Glass of Organic Finca Fabian Sparkling Wine - £6.50

## Starters

Gambas – Wild Atlantic Prawns with Lemon & Garlic (DF\*, GF\*) £8.50

Beetroot Carpaccio with Walnuts & Goats Cheese Dressing (GF\*) £6

Mussels in Cream, Garlic & White Wine with Bread (GF\*) £8

Iberico Pork Bavette, Manzanilla Glaze, Pork Crackling (GF\*) £7

## Mains

Whole Baked Fish with Roasted Baby Potatoes & Leaf Salad – (DF\*, GF\*) See Board  
Spiced Courgette, Chickpea & Cumin Kofta, Chilli Kale & Tomato Salsa (DF\*, GF\*) £14.95

Whole Roasted Quail, Puy Lentils, Popped Peas & Red Wine £15.00

Winter Vegetable Risotto, Sundried Tomatoes & Peas (DF\*) £13.95

Pan Fried Ribeye, Chips & Salad - (DF\*, GF\*) £18.95

## Ocean & Earth

Whole Seabream & Ribeye Steak, Gambas, Sharing Platter with Chopped Salad & Paprika  
Chips £40

## Sides

Pink Pepper Salted Chips, Pan Fried Vegetables, Patatas Bravas , Mixed Leaf Salad £3.50 each

## Desserts

Limoncello Cake, Lemon Cream & Candied Orange (GF\*) £6.50

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (GF\*) £6.50

Mulled Poached Pear with a Dark Chocolate Sauce (GF\*, DF\*) £5.50

Homemade Tiramisu with Chocolate Chips (GF\*) £5.95

Cheese Platter £12

A Discretionary 10% will be added to your bill

Dishes may contain nuts, please advise your server of any allergies.

DF\* either already Dairy Free or on request / GF\* either already Gluten Free or on request