



CHRISTMAS PARTY MENU

« £25^{PP} »

drinks – we recommend pre-ordering arrival drinks for larger tables to ensure speedy service please ask for a drinks menu if needed

to start

- halloumi fritters** zesty lime mayonnaise v
- baby chorizo** glazed in honey & sherry vinegar GF
- salchichón** pickled fennel GF
- chicken wings** in a sweet chilli & sesame jam, coriander GF
- sweet potato & bacon quinoa salad** mushrooms, red onion, garlic, tahini dressing GF
- butternut squash, feta, raisin and chilli empanadillas** v
- tomato, mozzarella & oregano flatbread** v

followed by

- jamón Ibérico croquettes** parmesan & truffle oil
- escabeche meatballs** spiced tomato sauce, parmesan GF
- slow braised shoulder of beef** shallot purée, sun blush tomato, olive, caper & parsley dressing GF
- garlic and chilli prawns** finished with lemon & parsley GF
- salmon 'tikka'** marinated in yoghurt & red mojo, pickled cucumber GF
- lamb koftas** harissa yoghurt GF
- mushroom risoni** rice shaped pasta, mushroom, parmesan* & chive cream sauce v
- patatas bravas** aioli v GF

to finish

- churros** (2,50pp supplement) with salted chocolate caramel sauce



NEW YEAR'S EVE

ground floor «£50^{PP}» upstairs/at the bar «£45^{PP}»

your table all evening with live music and tunes into the wee hours to give you the perfect start to 2019!

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 early bird tables available between 5-6pm - £25pp
 kids welcome at this time, escabeche menu £9.50pp
 we kindly ask you to vacate your table by 7.30pm

to start

- Catalan bread** grilled bread with fresh tomato
- Manchego d.o** semi cured cheese served with truffled honey GF
- Ibérico lomo** pickled fennel GF
- baby chorizo** glazed in honey & sherry vinegar GF
- halloumi fritters** zesty lime mayonnaise v
- marinated chicken skewers** tahini dressing GF

to follow

- grilled lamb cutlets** marinated in green mojo, mint yoghurt GF
- garlic and chilli prawns** finished with lemon & parsley GF
- salmon fillet** (marinated in red mojo & yoghurt) chargrilled baby gem, harissa mayonnaise GF
- 30 day dry aged sirloin of beef** creamy parmesan polenta, sun blush tomato, olive, caper & parsley dressing GF
- cauliflower cheese** with chilli, toasted almonds v
- Patatas bravas** aioli v GF

to finish

- a selection of sweet treats