4 COURSE MENU £25.95 per person

TO START

CHILLED GAZPACHO (ve)

LIVE MUSIC from

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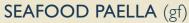
OCHA SHARING BOARD (gf*) (v*)

TOCHA 7pm-9pm

Marinated Manchego, Serrano ham, tomato rubbed bread, olives, chickpeas with spinach, deep fried king prawns & roasted garlic aioli



MAIN COURSES



Smoked haddock, squid, mussels & langoustines, piquillio peppers, tomato, green beans & peas



ANDALUCIAN PORK FILLET (gf)

Wrapped in Serrano ham & served with crispy garlic potatoes, apricot sherry cream sauce & sauteed spinach



POLLO CHILINDRON (gf)

Pan roasted chicken supreme served with saffron potatoes, fine beans & a rich red wine, roasted red pepper & smoked paprika sauce



TORTILLA ESPANOLA (gf) (v)

Served with patatas bravas & mixed leaf salad



VEGETABLE PAELLA (ve) (gf)

Artichoke, courgette, aubergine & tomato, piquillio peppers, green beans & peas



DESSERTS

CREMA CATALANA (gf)

Sugar glazed baked vanilla pod custard with caramel



RIOJA POACHED PEAR (gf)

Served with vanilla ice cream

CHURROS

Cinnamon spiced doughnuts served with warm chocolate dipping sauce

TARTA DE LIMON (gf)

Served with raspberry sorbet