

4 COURSE MENU  
£25.95 per person

LIVE MUSIC from  
**TOCHA**  
7pm-9pm

# SPANISH NIGHT

## TO START

**CHILLED GAZPACHO** (ve)

## FOLLOWED BY

**SHARING BOARD** (gf\*) (v\*)

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

## MAIN COURSES

**SEAFOOD PAELLA** (gf)

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