ANY 2 COURSES £25 ANY 3 COURSES £30 TEA/COFFEE £2.50 DRINKS TO BE ORDERED AND PAID ON THE DAY.

1st December 2025

TO START:

- A. FABADA ASTURIA: white bean and pork stew with crusty bread
- B. CHARCUTERIE PLATE: Spanish cured meats and pickles
- C. WILD MUSHROOMS: in garlic and tarragon butter on toasted sourdough bread
- D. PRAWN COCKTAIL: Marie rose sauce and a touch of Spanish sherry

MAIN COURSE:

- 1. SPICED CHICKEN SKEWER: with pomegranate salad, mint yoghurt, sweet chilli and new potatoes
- 2. RABO DEL TORO: rich braised oxtail stew with new potatoes and green salad
- 3. LOCAL SOLE FILLETS: in lemon butter with prawns and pea shoots, new potatoes & spinach
- 4. VEGETABLE SHEPHERD PIE: with mashed sweet potato

DESSERT:

- X. SPANISH CHEESE PLATE: crackers and chutney.
- Y. TARTE DE SANTIAGO: with vanilla ice cream
- Z. ICE CREAM OR SORBET: of choice
- E. BREAD AND BUTTER PUDDING with Pedro Ximinez soaked figs and whipped cream

All allergies can be dealt with just let us know.