

TO START

Smoked Chicken and Wild Mushroom Terrine scented with Tarragon and Wrapped in Iberico Ham, Orchard Fruit Chutney and Toasted Bread

Grilled Fresh Asparagus, Confit Cherry Tomato, Serrano Ham, Manchego Shavings and Black Olive Tapenade Dressing

Prawn and Crawfish Cocktail, Creme Fraiche and Chive Dressing

Artichoke and Truffle Veloute, Galician Bread Garlic and Herb Croute

Freshly Steamed Local Mussels 'a la Española' Garlic, White Wine, Tomato & Fresh Herbs

Homemade Spiced Fishcakes Fragrant Coconut & Capsicum Sauce

FOR MAIN

10oz Josper Grilled Angus Sirloin Steak [£8 Supplement]

Grilled Fillet of Shetland Salmon, Panache of Seasonal Vegetables Citrus and Chive Hollandaise Sauce

Braised Shank of Welsh Lamb Roasted Garlic Mashed Potato, Button Onions, Pancetta & Rosemary Jus

> Marinated Grilled Fillets of Chicken Served with our Classic 'Barbados' Sauce

North Sea Hake 'A la Plancha' with Garlic, Chilli & Olive Oil Dressing

Goats Cheese and Shallot Tatin, Flame Roasted Mediterranean Vegetables and Aged Sherry Vinegar Glaze

SIDES

Panache of Seasonal Vegetables £4.00/French Bread £2.50/Garlic Bread £3.50 Deep Fried Cauliflower 'Valencianna' £4.00