\*\*Can be made into a gluten free dish upon request



# NEW YEARS EVE £16 choose 3

£25 choose 5

### **TAPAS**

# Hoisin glazed bellypork with spring onion Spinach & Sweet potato tortillas

Gambas con gabardina (lightly battered king prawns with sweet chilli)

## Ham & cheese croquettes

Merquez sausages (Lamb sausages, tangy citrus slaw, flatbread strips)

 $Potatas\ bravas\ ({\tt Cubes\ of\ white\ potatoes},\ fried\ with\ spicy\ bravas\ sauce})$ 

Moules marinere (traditional mussells in a white wine cream garlic sauce)

Padron peppers (blistered padron peppers with buttermilk aioli)

Pollo con chorizo (chicken & chorizo stew)

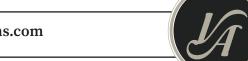
Albondiglas (traditional spanish meatballs in a tomato based sauce)

Salmon con puerros (roasted salmon chunks, in a creamy leek sauce)

Champinones al ajillo (spanish garlic mushrooms in herbs on crouton)

Estofado de ternera con patatas (slow roast beef hot pot and vegetables)

#### EXTRAS/SIDES Warm bread & aioli £3.00 Parmesan truffle sauteed potatoes £4.00 £3.50 piri piri fries House spanish dressed salad £3.00 Roasted mediteranian vegetables £3.00 mixed pitted olives £3.00





## DESSERTS £7.00

## **DESSERTS**

All of our desserts are made on site from locally sourced ingredients

Sticky Toffee & Pudding - Butterscotch sauce & Vanilla Pod Ice Cream

Double Chocolate Brownie – Chocolate sauce, vanilla ice cream & Seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

Millionaire Shortcake Cheesecake - Salted caramel & hazelnut ganache, vanilla ice cream

Baileys/White Chocolate Bread & Butter Pudding - Served with vanilla ice Cream

(Festive cocktail menu available just ask)