

Starters and Light Bites

v suitable for vegetarians *GF* gluten-free

Brazilian tiger prawns cooked with garlic & white wine <i>GF</i>	£13
Slices of aubergine coated in honey and lightly fried <i>v</i>	£5
Pork cubes cooked with dry sherry <i>GF</i>	£8
Aberdeen Angus beef fillet cubes in a tomato & herb sauce with potatoes <i>GF</i>	£13
Home-made pâté served with toasted bread	£5
Moules marinière <i>GF</i>	£8
Dacantus Salad with lettuce, tomato & goats cheese and a mixed-nut vinaigrette served with toasted bread topped with melted cheese <i>v</i> <i>GF</i> request without bread	£8
"Sopa de cebolla" - Spanish onion soup <i>v</i> <i>GF</i> request without croutons	£5
Mixed grilled vegetable salad with balsamic reduction dressing <i>v</i> <i>GF</i>	£7
Chicken breast "Voronoff" style (with a Worcester sauce & brandy sauce) <i>GF</i>	£7
Baby squid sautéed in olive oil with garlic, parsley & white wine <i>GF</i>	£8

Mains

Aberdeen Angus beef fillet served with chunky chips and roasted vegetables * <i>GF</i>	£19
Duck leg confit with "patatas panaderas" and roasted vegetables <i>GF</i>	£14
Slab of suckling pig with apple compote served with potatoes and roasted vegetables <i>GF</i>	£15
Chicken breast stuffed with nuts & dates with mushroom sauce, served with potatoes and roasted vegetables <i>GF</i>	£12
Spanish style lamb casserole with a spiced vegetable & sunflower seed couscous	£13
Beef sirloin with with potatoes and roasted vegetables * <i>GF</i>	£15
Aubergine, cherry tomato, rocket and feta "montado" with potatoes <i>v</i> <i>GF</i>	£8
"Pisto" - Spanish style ratatouille topped with a fried egg <i>v</i> <i>GF</i>	£8
Oven baked cod with aromatic herbs served with potatoes and vegetables <i>GF</i>	£14
Loins of sea bass cooked in a chorizo sauce served with tagliatelle and vegetables	£13

* available with a choice of sauces for an extra £1.50

Peppercorn sauce, Mushroom sauce, Chorizo sauce, Onion demi-glâce

Home-made Desserts

Muffin and soft cheese truffles with cacao <i>v</i>	£5
Chocolate mousse <i>GF</i>	£5
Tangy orange cheesecake <i>v</i>	£5
Spanish Crème brûlée <i>v</i>	£5
Trio of mini dessertschocolate mousse, crème brûlée and muffin & soft cheese truffles with cacao *	£7
Warm Apple Rose Tart <i>v</i>	£5

* may change subject to availability

Fish/seafood dishes may contain bones.

We cannot guarantee that any of our dishes are completely free from traces of gluten or nuts.

Prices include VAT at 20%