



# SPANISH SUNDAY'S

Lunch 12:00pm - 6:00pm

## STARTERS

<b>Pan de la Casa</b> <i>anchovy butter or tomato, garlic &amp; sea salt</i>	4.25
<b>Scotch Egg</b> <i>traditional Scotch egg with chorizo marinated pork</i>	6.95
<b>Padron Peppers</b> <i>Galician peppers served with PX &amp; sea salt</i>	7.25
<b>Jamón Croquetas</b> <i>delicious cured ham and creamy béchamel croquettes</i>	8.50
<b>Chorizo Mussels</b> <i>cooked with cava, chorizo, garlic, cream &amp; shallots</i>	10.95
<b>Garlic Prawns</b> <i>classic Spanish garlic prawns cooked with chilli &amp; brandy</i>	10.95
<b>Txistora</b> <i>chorizo braised and cooked in Spanish cider</i>	7.95

## MAINS

### GRILLED MEAT

Please see blackboard for cuts and prices.

Fillet 250g      Sirloin 300g      Bone in Sirloin 550g      Osso Bucco 250g

All steaks are served with French Fries, Parmentier or Side Salad.

Add Peppercorn, Manchego Cheese sauce or Rioja Jus for 2.00

## SUNDAY ROASTS

<b>Slow Cooked Lamb</b> <i>with a Rioja Red Wine Jus</i>	21.95
<b>Galician Beef Sirloin</b> <i>with a Spanish Brandy Jus</i>	21.95
<b>Corn Fed Chicken</b> <i>with Madeiran Sauce or Gravy</i>	19.95
<b>Roasted Sea Bass Fillets</b> <i>with picada</i>	19.95
<b>Vegetable Roast</b> <i>with all the trimmings</i>	14.95
<b>Additional Gravy Boat</b>	2.00

All main courses are served with Roasted Potatoes, Caramel Glazed Carrots, Seasonal Greens, Honey Roasted Parsnip Puree, and Yorkshire Pudding.  
(Please check for variations)

## SIDES

<b>Fries French</b> 4.50	<b>Creamed Mushrooms</b> 5.95	<b>Grilled Vegetables</b> 5.95
<b>Truffled Mac &amp; Cheese</b> 6.95	<b>Valencian Tomato Salad</b> 6.25	<b>Broccoli Trinxat</b> 6.50