

EARLY BIRD MENU

2 Courses for £20

Sunday - Friday 12pm to 4:30pm

STARTERS

Choose one small plate

PADRON PEPPERS

Pan fried, simply tossed in lemon juice and sea salt. (V) (VE)

CHORIZO

Spicy mini chorizo glazed with honey and sherry vinegar.

WILD MUSHROOM CROQUETTE

Wild mushroom with velvety porcini mushroom purée. (V) (D) (G)

CURED BEEF CROQUETTE

Cured beef in a silky smooth sauce, with roasted garlic aioli. (G) (D)

CRÈME DE JAMON IBERICO

Iberian ham whipped into a smooth pâté served on toasted galician bread. (G) (D)

PAN CON TOMATE

Tomato, garlic and olive oil served on toasted galician bread. (V) (G)

DUROC PORK BELLY

Crispy Duroc pork belly, served with apricot chimichurri, potato terrine, garlic aioli and pickled shallot. (D)

MAINS

Choose one large plate

SPICED PRAWN SPAGHETTI

Wild Argentinian prawn spaghetti in a warm arrabiata sauce topped with chimichurri butter. (G) (D) (C)

CHICKEN ARROZ

Grilled chicken combined with a saucy bomba rice, infused with butter and fresh chopped herbs. (D)

LASAGNE FRITO

Crispy fried lasagna layered with marinara sauce and creamy béchamel, served with parmesan sauce and pisto. (V) (G) (D)

BEEF ASADO RIGATONI

Flattened juicy beef steak served over rigatoni pasta in a cheesy tomato sauce, topped with chimichurri. (G) (D)

VERDURAS RIGATONI

Roasted medley of mixed vegetables in a light arrabiata sauce, topped with basil and Parmesan. (V) (G) (D)

BIFE FILLET TAIL

Tender, succulent and exceptionally soft. (220g) (+£10) (D)

SIDES

Any two for £10

PAPAS BRAVAS HUEVO | PISTO & CHICKPEAS | TENDER STEM BROCCOLI
FRESH TOMATO | POTATO FRY | GARLIC & PARSLEY FRIES

Maximum 6 guests. Pre-booking required.

(V) Vegetarian (VE) Vegan (G) Gluten (D) Dairy (C) Crustacean (N) Nuts

Please ask staff for full allergens list. Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these ingredients. 10% discretionary service charge applies.