

STARTERS

Soup of the day

Sopa del dia

£6.50

Platter of Serrano ham and semi cured manchego cheese

Jamon Serrano y queso Manchego semi curado

£11.50

Sautéed king prawns with chillies garlic butter

Langostinos al ajillo

£12.50

Deep fried brie served with cranberry sauce

Queso brie frito con salsa de arandanos

£8.50

Smoked breast of duck with sweet pepper and mango chutney and truffle oil

Pechuga de pato ahumado salsa de piquillo y mango con aceite de trufa

£8.50

Chicken liver pate caramelised red onion melba toast

Pate de higado de pollo cebolla caramelizada tostata Melba

£7.50

Platter of the finest smoked salmon chopped shallots

Salmon ahumado con chalotes

£10.50

Deep fried squid rings served with tartar sauce and lemon

Calamares fritos con limon y salsa tartara

£7.50

Ravioli filled with scallops and prawns cherry tomato sauce

Raviolis rellenos de vieira y gamba con salsa de tomate cherry

£9.50

All our dishes may contain traces of nut and other allergens

MEAT

Char grilled fillet of pork caramelised apples and Calvados sauce
Solomillo de cerdo plancha con manzana caramelizada y salsa Calvados
£17.50

Chicken breast filled with brie served with mushroom and cream sauce
Pechuga de pollo rellena con brie y salsa de champinon con nata
£15.50

Pan fried rump of lamb with red wine and rosemary roasted courgettes
Culata de cordero con calabacines asados al romero
£19.50

Strips of fillet of beef Stroganoff served with rice
Estroganoff con arroz
£19.95

Pan seared breast of duck served with black cherry sauce
Pechuga de pato con salsa de cerezas
£16.50

Char grilled prime Rib eye steak of beef
Chuleton de vacuno sin hueso
£21.50

Brandy and black peppercorn sauce £1.50
Port and blue cheese sauce £1.95
Mushroom and cream sauce £1.50

GOURMET PAELLAS AND RICE DISHES

Our chefs are experts in the fine art of making some of the most delicious paella and rice dishes, by using the best ingredients and rice from Calasparra.

For your enjoyment...

Paella Mixta (Meat and fish)
£16.50 (per person)

Paella de Marisco y Pescado (fish and seafood)
£18.50 (per person)

Paellas are cooked to order for a minimum of two people

To accompany your rice dish we suggest

Ensalada Valenciana (special mix salad)
£3.00

FISH

Whole roasted butterflied sea bass lemon and rosemary new potatoes
Lubina asada patatas nuevas con limon y romero £19.50

Char grilled whole squid served on a Mexican sauce
Calamar plancha con salsa picante
£16.50

Grilled fillet of salmon with baby prawns and tarragon sauce
Salmon fresco con salsa de gambas y estragon
19.50

Loin of cod with chorizo roasted peppers and white wine sauce
Lomo de bacalao con salsa de vino blanco con chorizo y pimientos
18.50

VEGETARIAN

Wild mushroom and asparagus risotto with rocket
Risotto de setas y esparragos con rucula
£15.50

Mixed vegetable pancake with tomato topped with white sauce and cheese
Crepe de verduras asadas con tomate con queso gratinado
£16.50

Side Orders

Selection of fresh vegetables £3.50 Creamed spinach nutmeg £2.75
Fried courgettes £2.50 Glazed carrots £2.50
Meson fries £2.00 Selection of salads from £3.50

Desserts

Selection of desserts and cheeses from the trolley from
£5.50

Selection of coffee and teas from
£2.50

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Prices inclusive of VAT @ rate of 20%
Service left to our customer's discretion
(For parties of six and over a discretionary 10% service may be added)