

## ESPECIALS

**almejas en salsa verde** baby clams in white wine, butter & parsley £6.95

**carrillera** slow cooked pork cheeks in pumpkin & sweet potato sauce, sprinkled with reduced port wine £9.75

**morcilla** black pudding with rucola, topped with sweet red wine sauce £5.65

**huevos rotos especiales** broken fried eggs, potatoes, chorizo & prawns & hot chillies £12.55

## MAIN COURSES

**bacalao fresco con pisto** fresh cod fish served with vegetable stew £14.95

**parillada de pescado y marisco** mixed grilled fish & seafood platter served with vegetables £17.95

**cochinillo a la traditional** \*P/A roasted suckling pig with potatoes in a traditional style £19.95

**pollo con jamon** supreme of chicken wrapped in serrano ham, cappers & albariño jus £13.95

**solomillo con rucola y manchego/ou a la pimienta** grilled fillet steak on a bed of roquette & manchego cheese shaves or in pepper sauce £18.95

**paella de gambones** traditional spanish rice dish with atlantic sea prawns £28.50

**Note:** Should you have an allergy of any kind, please advise the waiting staff.

A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanut.

An optional 10% service charge will be added to your bill. VAT included.