

Set Sunday Lunch Menu

Sample Menu

Tapas to Share

Padron peppers
Goats' cheese churros, truffled honey
Manchego cheese
Spanish cured ham
Cheese and ham/jalapeno croquetas

Roasts

Roast 28 day aged beef and horseradish cream
Slow roast pork belly with crackling and burnt apple puree
Peanut and cashew loaf with mojo verde
Served with, tender stem broccoli, cauliflower puree, honey carrots,
garlic & rosemary roast potatoes, Yorkshire pudding and rich gravy

Dessert

Seville orange and white chocolate bread and butter pudding, custard
Treacle tart, turrón ice cream
Three cheeses, crackers (£2.50 supplement)

Tapas and Roast £23
All three courses £29

A 12.5% service charge will be added to your bill
Price includes 20% VAT