



SMALL PLATES / TAPAS

- ** Sautéed potatoes & chorizo £4.10
- ** Salted Cod fritters & tomato Salsa £4.10
- ** Toulouse sausage & Puy lentils £4.10
- ** Steamed mussels, white wine & cured Ham £4.20
- ** Thyme, garlic marinated grilled Sardine £3.50
- ** Beetroot cured Salmon & Pickled beetroot £4.20
- ** Braised Pata Negra pig cheek with sherry & shallots £4.70
- ** Seared Pigeon breast & Port jus £4.50
- ** Pan fried Morcilla (Spanish black pudding) & red onion jam £4.50
- ** Saffron & chilli chargrilled Chicken £4.10
- ** Beef Carpaccio, parmesan, rocket salad & caper berries £4.50
- ** Spanish Anchovies £3.70

(**) 3 Selected plates & Bread £9.90

(**) 3 Selected plates, bread & 125ml house wine £12.90
(12AM – 7PM everyday)

- ** Selection of Crostini & dips (V) £3.50
- ** Green/Mixed Salad (V) £3.30
- ** Tortilla Espanola (V) £3.50
- ** Cold roasted vegetables with Garlic oil (V) £3.90
- ** Sautéed Padron Peppers & Smoked Rock salt (V) £3.90
- ** Patatas Bravas (V) £3.50
- ** Crudités & dips (V) £3.90
- ** Mozzarella, chilli & sun blushed tomato salad (V) £3.90
- ** Homemade bread and oil (V) £3.30
- Tiger Prawns & Romesco sauce £5.90
- King Scallop & French black pudding £5.90
- Foie Gras, fried apples, brioche & Calvados Flambée £9.90

CHARCUTERIE

- ** Rillettes of Duck with croutons £4.20
- ** Rosette de Lyon £4.50
- ** Selection of cured meats £4.90
- Pata Negra Jabugo Iberian ham aged min. 18months (70gr) £12.50*
- Cecina de Leon*
- Cured beef rump from Spain (70gr) £8.90*
- Bayonne ham*
- French Basque country Ham aged min 7 months (70grs) £6.90*
- Selection of Charcuterie £10.90, make it mixed with cheeses at £16.90 go for either French or Iberian.**

Recommended wine for Charcuterie:
Nova Safra (Portugal)
Côte de Brouilly (Beaujolais, France)

See blackboard for daily Chef's specials

Everyday from 12pm-7pm 2 courses £10.90 / 3 courses £13.90 (Applies to blackboard only)

PLATS de la MAISON

Char grilled Rib Eye Steak, confit tomatoes, hand cut chips, shallots Soubise £15.90
Rioja Crianza, Lealtanza (Spain)

Whole Game bird of the day with buttered Savoy cabbage, creamed parsnip & Madeira jus £14.90
Cotes de Ventoux, Rhone (France)

Half Lobster glazed with Café de Paris butter, baby new potatoes & mixed salad £16.90
Pinot Blanc Reserve, Vignobles Scherer, Alsace (France)

Vegetarian Assiette £10.90(V)
Karrikiri Blanco Viura, Navarra (Spain)

Paella (meat, seafood or mixed) min. for 2 people £25 (allow 30 minutes cooking time)

DESSERTS (£4.90 each)

- Tangerine Parfait with Cointreau syrup*
- Pain Perdu with steeped Plums & Vanilla ice cream*
- Dark Chocolate tart with Espresso foam*
- Honey & Amaretto Crème Brulée*
- Assiette of Desserts £6.90**
- Add a glass of Sauternes at £4.00*

Cafe Gourmand

Assortments of petits fours and coffee £5.30

FROMAGES (£2.90 each)

- Pont L'Eveque (Normandy)*
- Fourme d'Ambert (Auvergne mild blue)*
- Coulommiers (Marne department near Paris)*
- Tomes de Savoie (Alps, France)*
- Mature Manchego (Spain)*
- Cabri aux epices (Goat, Provence)*
- Monte Enebro (Goat, Spain)*
- Jura (France)*
- Valdeon Picos blue (Spain)*

Try a glass of Rozes Reserve Port for £3.95