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SMALL PLATES

Selection of Spanish Meats and Cheeses 9.95
served with homemade Artisan Bread

Patatas Bravas (vg) (gf) 3.95
diced potatoes in a smoky paprika and tomato sauce

Marinated Olives (vg) (gf) 3.50

Homemade Pan Fried Chorizo 5.95
in an orange blossom honey and fresh thyme

Selection of Homemade Artisan Breads 4.45
served with dips

Pan Fried Padron Peppers (vg) (gf) 3.95
drizzled with olive oil and smoked sea salt

Albondigas (gf) 6.45
pork and beef meat balls in a tomato sauce

Sharing Pizzatinis 9.95

King Prawn Bruschetta 9.95
with a fruit salsa

Calamari 5.95
deep fried calamari with aioli

Chicken Wings 4.95
please ask your server

Bourbon Glazed Pork Belly Bites 6.95

Marinated Spanish Anchovies (v) (gf) 3.95

Gambas Pil Pil (gf) 8.95

Halloumi or Sweet Potato Fries (v) 3.45

Salads from 2.95
please ask your server

FROM THE GRILL

21 Day Aged Lancashire Fillet Steak (6oz) 22.95
served with mushroom ragu, dried Cashel Blue panko crumb, poached hens egg rolled in onion ash and creamed mashed potato

21 Day Aged Lancashire Rib-eye (12oz) 18.95
served with french onions, mushroom ketchup, watercress almond salad and triple cooked chips

add garlic butter
add peppercorn or Garstang Blue sauce 1.95

Classic Grilled Chicken Breast 11.95
served with triple cooked chips and green salad

Homemade Beef Patty (7oz) 9.95

Mexican Beef Patty 12.95
spicy chilli con carne, homemade salsa, guacamole, sour cream and corn tortilla chips

Spanish Beef Patty 12.95
cheese, grilled chorizo and aioli

Swiss Beef Patty 12.95
emmental cheese, Portobello mushrooms and pan fried onions

Canadian Beef Patty 12.95
candied bacon, smoked Applewood and Canadian sauce

Moroccan Falafel Patty (vg) 8.95
with Harissa mayonnaise

all served in a toasted brioche bun, crisp iceberg lettuce, sweet red onion, juicy beef tomato and french fries

add smoked applewood, smoked streaky bacon or sliced avocado 1.60 each

FRESH LOBSTER

Locally Sourced Niarbyl Bay Lobster grilled or poached with clarified butter 19.95 half 35.00 whole

SWEETS

Brulee Rice Pudding 5.95
with lemon curd pot

Bread and Butter Pudding 5.95
with apricot glaze and clotted cream

Salted Caramel Chocolate Mousse 6.95

Eton Mess Cheese Cake 6.95
smooth cream cheese, biscuit crumb, sliced strawberries, basil, Itailan meringine and toasted almonds

All food prices include VAT at current rate. All dishes may contain traces of nuts. Please advise your server of any allergies.
(v) Denotes vegetarian (vg) Denotes vegan (gf) Denotes gluten free

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CHAMPAGNE & COCKTAIL BAR

FOOD MENU