# Set Menu



Available Monday to Friday. Select 2 courses for £22.50 or 3 courses for £28.00.

## Starters

### Chilled gazpacho soup

made with cucumber, pepper, dill and olive oil (v, g, sd)

#### **Grilled sardines**

dressed with garlic, chili and parsley on a warm toasted rye bread (fi, g)

### Asparagus and manchego salad

with Romesco sauce, pickled red onion, sundried tomatoes and olives (v, d, mu, nu, sd)

### Spanish charcuterie • £5 supplement

Jamon serrano, butifarra, chorizo served with dressed rocket, olives and toasted onion bread (g, sd)

## Mains

### Classic seafood paella

made with prawns, mussels, clams and squid (cr, d, mo)

### Pan-fried marinated chicken breast

with smoked paprika basmati rice, grilled courgette, gremolata and Madeira jus (a, sd)

### Spanish omelette

made with potato, onion, asparagus and feta (v, d, e)

### Pork belly ⋅ £6 supplement

with patatas bravas, fried kale served with a mustard sauce (d, mu, sd)

Turn over for desserts



### Desserts

Crème Catalana (v, d, e)

Citrus and cinnamon crème

Alfajor (v, d, e, g, nu)

Toron ice cream

Selection of ice cream (3 scoops)

3 scoops of vanilla, strawberry, chocolate or honeycomb (v, d, e)

All dishes are subject to seasonal changes All prices are inclusive of VAT

Please note a 12.5% discretionary service charge will be applied to your bill

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

(v) Suitable for vegetarians

(mu) Contains mustard

(a) Contains alcohol

(mo) Contains molluscs

(g) Contains gluten

(fi) Contains fish

(d) Contains dairy

(sd) Contains sulphur dioxide

(e) Contains egg

(nu) Contains nuts

(ce) Contains celery

(cr) Contains crustaceans

