

TAPAS EVENING

FRIDAY 22ND NOVEMBER 2019

Platter To Start with

Catalan Bread with Tomato
Jamón Serrano
Chistorra & Piquillo Peppers on Toast
Gilda-Pepper, Olive & Anchovy Skewer

Selection of all the following for the Main Event

Gambas al Ajillo-Garlic Prawns
Andalusian Chickpea & Spinach
Patatas Bravas with Spicy Tomato Fritarda Sauce & Aioli
Confit of Belly Pork Mojo Dulce
Flat Iron Steak, Tapenade
Tuna, Blood Orange & Avocado Salad

To Finish - Something Sweet

Choose from a Selection of Indulgent Desserts

To Follow

Freshly Brewed St Catherine's Blend Coffee or Mill Tea

£32.50 per person - booking is essential

Tables from 7pm until 9pm. Licensed until 11pm