## Three in the afternoon menu



### 3 DISHES & 3 DRINKS (Optional) SATURDAYS 1:00-4:00pm

#### **To Graze**

Side of Bread with Oil and Hummus (v,df,\*) Add Mixed Olives for £3.00 or Padron Peppers for £4.95 extra

#### Select from 2 Main Dishes and 1 Side

#### **Seafood**

Trout Fillet with Red Cabbage Slaw and Horseradish Cream (gf)
King Prawns with Chilli Garlic and Coriander Butter (gf)
Estrella Battered Cod Pieces with Lemon Tartar Aioli
Smoked Salmon and Crab Fishcakes with Lemon Aioli
Smoked Haddock Fishcake Poached Egg and Serrano Ham Chive Cream Sauce

#### Meat

Two Pulled Pork Sliders with Apple, Onion Relish and Aioli Crispy Chicken with Chilli and Coriander Dressing (gf) Beef and Thyme Meatballs with Tomato and Garlic (gf, df) Chicken Thighs Mushrooms Shallots Cream Paprika Sauce (gf) Belly Pork Pinchos Creamed Potato and Rioja Wine Sauce (gf) Chorizo Sausages in Rioja Red Wine Sauce (df,gf) Pieces of Beef with Rioja, Chorizo and Potato (gf)

#### **Vegetarian**

Garlic Mushrooms with Cream, Garlic, Parsley and Wine (v, gf)
Aubergine, Tomato, Potato and Manchego Cheese Bake (v, gf).
Chick Pea, Tomato and Garlic Stew (v, gf, df)
Spanish Potato and Onion Tortilla (v, df, gf)
Tenderstem Broccoli and Manchego (v, gf)

#### **Side Dishes**

Patatas Bravas with Garlic Aioli (df, v, gf)
Patatas Parmesan (v, gf)
Halloumi Fritters (v)
Mediterranean Vegetable Rice and Spanish Spices (v, gf, df)
House Salad, Rocket, Tomato, Sun blush Tomato, Shallots and Peppers (v, gf, df)

# £27.95 Per Person - With 3 Drinks Each £16.95 Per Person- Without Drinks

(v)- Vegetarian (gf)- Gluten Free (df)- Dairy Free (\*)- Please ask for Gluten Free Options

#### **ALLERGENS**

Our dish descriptions do not always mention every single ingredient used. Please ask if you are unsure.

Please inform us of any allergy or dietary requirement when ordering.



