

BREADS/STARTERS

Garlic pita	5.5
Hummus / olive and tomato salsa & warm pita bread	11.5
Tostadas / Spanish crisp toasts with various toppings and dips	12.5
Bruschetta Pomodoro / tomato red onion, basil & bocconcini cheese on toasted bread	13.5
Chicken liver pâté / with croutons and greens	13.5
Smoked salmon and prawn risotto cake / with basil pesto aioli and rocket parmesan salad	14.5
Oysters / au naturale with brown bread & balsamic vinegar or beer battered with tar-tare	POD
Beef Carpaccio / thin slices of raw beef with capers, red onions, gherkins, anchovy, parmesan, garlic croutes and rocket with truffle oil and balsamic reduction	16.5

SALADS

Beetroot Salad / beetroot & rocket salad mix with pear, walnuts & goats cheese	20.5
Smoked salmon Nicoise / house smoked salmon with basil pesto aioli, potatoes, beans, anchovie, egg and green salad	20.5
Seafood salad / a selection of seafood served warm on crispy lettuce, tomato cucumber, red onion and tomato topped with lemon aioli	21.5
Lamb salad / marinated lamb grilled served with couscous ,rocket , feta, tomato , olives and roasted vegetables topped minted yoghurt	21.5
Rare beef salad / tomato, red pepper, red onion, beetroot in balsamic vinaigrette with rare beef topped with feta and fennel dip	20.5

PASTAS

Chicken Fettuccine / with mushrooms, chicken pieces, garlic, herbs, olive oil in a creamy sauce	22.5
Bolognese fettuccine / slow cooked beef ragout served with fragrant tomato sauce	21.5
Beef lasagne / layers of pasta with a rich minced beef and tomato ragout, creamy béchamel sauce & parmesan cheese	22.5
Vegetable Penne / seasonal vegetables with mushrooms and peppers in a tomato and basil pesto sauce	19.5
Mushroom Risotto /selection of mushrooms with creamy arborio rice, shaved parmesan and truffle oil	19.5
Seafood risotto / prawns, mussels, snapper and squid cooked a creamy arborio rice topped with shaved parmesan	25.5

MAIN

Chicken breast / filled with chorizo and sun-dried tomato then oven baked served on crispy potato, corn salsa, rocket and demi glaze	27.5
Matador's Cape / roasted chicken, draped with chargrilled red pepper, creamy almond sauce, served on a rice and chorizo pilaf with green beans	25.5
El Toro Scotch Fillet / chargrilled to your preference, served with courgettes and crushed potato, and a creamy blue cheese sauce	28.5
Eye Fillet / pan roasted served with potato and onion hash, portobello mushrooms, green beans, & red wine jus	32.5
Greek Meatballs / on sautéed potatoes and Mediterranean vegetables with a crushed tomato sauce and greek yogurt	26.5
Fish Of The Day / today's creation please ask our friendly staff	POD
Paella / a saffron-flavored Spanish dish, served in a hot pan with a mixture of seafood, vegetables, chicken, and spanish chorizo sausage	28.5
Lamb Rump / walnut crusted then roasted served with pea puree, creamy mash potatoes, roast vegetables and port jus	28.5
Pork Belly / braised in roasted garlic and orange stock served with potato gratin, watercress and sautéed apple	25.5
Vol Au Vent / puff pastry case filled with spinach, vegetables and creamy mushroom sauce served on Truffle infused potato mash	23

SIDES

Greek Salad	10.5	Steamed Vegetables	9.5
Rocket salad	9.5	Fries	6.5

