

# FOOD

<b>CHEESE BOARD</b>	11.95
CHEF'S SELECTION OF THREE CHEESES, SERVED WITH QUINCE JELLY AND A RUSTIC BAGUETTE. (V)(AVAILABLE GF) (ALLERGENS 1, 2, 7, 11)	
<b>MEAT BOARD</b>	12.90
HERB GALET, CHORIZO RISTRA, COSTA SERRANO AND SPICED BEEF SERVED WITH A RUSTIC BAGUETTE (AVAILABLE GF) (ALLERGENS 1, 3, 7, 11)	
<b>COMBO BOARD</b>	12.95
CHEF'S SELECTION OF MEATS AND CHEESES, SERVED WITH QUINCE JELLY AND A RUSTIC BAGUETTE (AVAILABLE GF) (ALLERGENS 1, 3, 7, 11)	
<b>HUMMUS &amp; BAGUETTE</b>	5.50
HUMMUS SERVED WITH A RUSTIC BAGUETTE (V)(AVAILABLE GF) (ALLERGENS 1)	
<b>CHICKEN LIVER PÂTÉ</b>	7.90
SERVED WITH TOASTED CROSTINI AND QUINCE JELLY (ALLERGENS 1)	
<b>SMOKED SALMON PÂTÉ</b>	7.90
SERVED WITH TOASTED CROSTINI (ALLERGENS 1, 2, 3, 4, 7, 10, 11, 14)	
<b>GOATS CHEESE CROSTINI</b>	6.90
CRISP TOASTED CROSTINI TOPPED WITH SOFT GOATS CHEESE & SUN-DRIED TOMATOES (V)(AVAILABLE GF) (ALLERGENS 1,7)	
<b>PAN CON TOMATO</b>	4.50
CRUSHED TOMATO, GARLIC & OLIVE OIL ON TOASTED CROSTINI (V)(AVAILABLE GF) (ALLERGENS 1)	
<b>BOWL OF OLIVES</b>	2.90
<b>BOWL OF TOASTED SPICED ALMONDS</b>	3.50
<b>EXTRA CHEESE</b>	3.00
<b>EXTRA BREAD</b>	1.00

ALLERGENS. 1. GLUTEN, 2. CRUSTACEANS, 3. EGGS, 4. FISH, 5. PEANUTS, 6. SOYBEANS, 7. MILK, 8. NUTS, 9. CELERY,  
10. MUSTARD, 11. SESAME SEEDS, 12. SULPHITES, 13. LUPIN, 14. MOLLUSCS

# FOOD

SERVED UNTIL 10PM

<b>ARANCINI</b> RISOTTO BALLS MIXED WITH OUR FILLING OF THE DAY & DEEP FRIED UNTIL GOLDEN (ALLERGENS 1, 3, 6, 7)	9.95
<b>SAFFRON BUTTER POACHED PRAWNS</b> SAFFRON BUTTER POACHED TIGER PRAWNS WITH GARLIC, CHILLI & SAMPHIRE SERVED WITH A SOURDOUGH WEDGE (AVAILABLE GF)(ALLERGENS 1, 2, 7, 12)	13.95
<b>VEGETARIAN SAMOSAS</b> FRIED VEGETARIAN SAMOSAS MIXED WITH OUR FILLING OF THE DAY SERVED WITH MANGO CHUTNEY (ALLERGENS 1, 3, 6, 8, 9, 11, 12)	8.95
<b>RUSTIC POTATOES</b> TWICE COOKED POTATOES WITH A SPICY AIOLI TOPPING & BRAVAS SEASONING (V)(ALLERGENS 3, 6, 12)	6.95
<b>HALLOUMI FRIES</b> GOLDEN FRIED HALLOUMI CHEESE SERVED WITH SALSA VERDE (V)(ALLERGENS 3, 7, 10, 12)	9.50

## DESSERTS

<b>CRÈME BRULEE OF THE DAY WITH BISCOTTI</b> (ALLERGENS 1, 3, 7, 8)	5.90
<b>BAILEYS CHEESECAKE POT</b> (ALLERGENS 1, 3, 7, 8)	5.90
<b>DOUBLE CHOCOLATE BROWNIE WITH BUTTERSCOTCH SAUCE &amp; WHIPPED CREAM</b> (GF)(ALLERGENS 3, 7, 8)	5.90

ALLERGENS. 1. GLUTEN, 2. CRUSTACEANS, 3. EGGS, 4. FISH, 5. PEANUTS, 6. SOYBEANS, 7. MILK, 8. NUTS, 9. CELERY, 10. MUSTARD, 11. SESAME SEEDS, 12. SULPHITES, 13. LUPIN, 14. MOLLUSCS