



SPANISH NIGHT MENU THURSDAY 1ST OCTOBER

M A I N

POT ROASTED CHICKEN SUPREME




TOMATO, CHORIZO, RED PEPPER AND BEAN CASSOULET,
SAFFRON AND OREGANO ROASTED POTATOES, GARLIC AIOLI GF

SERVED WITH MEDITERRANEAN VEGETABLES
VEGETARIAN OR VEGAN OPTION BY REQUEST

D E S S E R T

WARM ORANGE AND ALMOND POLENTA CAKE

CHOCOLATE GANACHE, BLOOD ORANGE SORBET V

		
2 COURSES	£5 BET*	

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY