



SUNDAY SET MENU

2 COURSE £29.95 - 3 COURSE £34.95

GLUTEN FREE ROAST AVAILABLE

EMPANADAS (CHICKEN-BEEF-VEG)

*Baked Argentinian turnovers stuffed with your choice of filling
and accompanied with an empanada sauce*

CHICKEN & HAM CROQUETTES

Deep fried and served with tomato sauce, basil dressing & parmesan

MEXICAN MEATBALLS

*Seasoned minced beef baked in tomato sauce with aubergine purée,
parmesan cheese & red chilli pepper*

SALTED PEPPERED SQUID

*Deep Fried and toasted with chili and spring onion,
dressed with sweet chilli sauce.*

VENEZUELAN BRUSHETTA (V)

*Toasted sourdough bread topped with mixed cheese,
grilled tomatoes & chimichurri*

SALMON / TUNA TARTARE

*Finely diced raw tuna/salmon, bed of beetroot, mango and avocado dressed with soy
sauce, lime & sesame seeds*

ROAST BEEF

*Fresh seasonal vegetables, roast potatoes, homemade
Yorkshire pudding & gravy*

ROAST LAMB

*Fresh seasonal vegetables, roast potatoes, homemade
Yorkshire pudding & gravy*

ROAST CHICKEN

*Chicken breast, fresh seasonal vegetables, roast potatoes,
homemade Yorkshire pudding & gravy*

FILLET OF SEA BASS

Pan fried fillet of sea bass served with spinach, grilled cherry tomatoes

ROASTED BUTTERNUT SQUASH (V)

Served with spiced quinoa, pomegranate and goat cheese

CRÈME BRÛLÉE

Sweet flavours of passion fruit mixed with silky smooth vanilla custard

CHEESE CAKE OF THE DAY

Please ask

ALMOND TART

Gluten free, served with ice cream

CHOCOLATE BROWNIE

Warm chocolate brownie, served with ice cream

SELECTION OF ICE CREAM

*If you have any special dietary requirements, including allergies or intolerances, please speak to your server
before placing your order. We cannot guarantee the total absence of allergens in our dishes.*

12.5% service charge will be added with thanks