



Starters

Olives £2.95

Garlic Bread £2.50 Bread & Butter £1.50

Appetizer board. Bread, olives, cheese and olive oil £4.50

Hummus with marinated olives and pitta	£4.50
Hummus with pan fried lamb, pine nuts and pitta	£5.00
Jamon Iberico Board	£7.95
Acorn fed, free range, 36 months air cured ham with marinated olives, manchego cheese and home baked bread	
Soup of the day	£4.95
With garlic crouton	
Calamaris Frits	£5.95
Calamaris with tartar sauce & rocket salad	
Pan Fried Chorizo	£5.95
Iberian smoked pork sausages with mushroom & tomato sauce and grated manchego cheese	
Goat Cheese Salad	£5.95
Warm goat cheese with roasted peppers on a bed of mixed salad	
Marinated King Prawn	£6.90
Pan fried vodka & chilli marinated king prawns in garlic, olive oil & lemon juice served on a bed of rocket salad	
Mix Vegetarian Meze Platter	£6.90
Hummus, crushed aubergine & garlic, marinated black and green olives, ezme salsa & stuffed wine leaves and grilled halloumi cheese. Served with toasted pitta	
Duck Liver Pate	£5.95
Smooth duck liver parfait with port wine & clarified butter served with toasted walnut bread & home made strawberry confit	
Portobello Mushrooms	£6.50
With garlic butter stuffing, glazed with melted cheese	
Whitebait	£5.70
Deep fried whitebait served with tartar sauce & leaves	
Flamed Scallops	£7.50
Flash seared, flamed in brandy on a bed of tomato salsa and chilli pesto	
Stuffed Vine Leaves	£5.00
Stuffed with rice, marinated in pomegranate and lime Served with thick Greek style yoghurt	
Warm Crushed Aubergine	£5.90
Char grilled, smoked & bound in a tomato and garlic sauce Topped with feta cheese crumbs. Served on slices of walnut bread	
Halloumi Mont Blanc	£6.50
Grilled halloumi, aubergine, courgette & red pepper. Mounded on toasted bread Served with cold tomato coulis	
Camembert Cheese	£6.90
Fried camembert with warm red currant & raspberry coulis	
Moules Marinière à la crème	£7.20
Mussels cooked in onion, celery, herbs, basil, white wine & cream	
Moules à l`Ail	£7.20
Mussels cooked in onion, celery, herbs, basil, white wine, cream & garlic	
Moules à la Provençale	£7.20
Mussels cooked in tomato, onion, basil, celery & peppers.	