

APRIL FRIDAY NIGHT DINNER

SMALL PLATES

Salt Cod Croquettes with Aioli & Red Pepper Pickle Sauce £8

Aubergine Caviar with Homemade Flatbread and Crispy Capers £7

Portavogie Prawn Linguine with Chilli, Basil & Cherry Tomato £9

Slow Cooked Beef Brisket with House Pickles, Celeriac & Horseradish Puree and Pesto £8

Chicken Liver Pate with Orange & Onion Chutney & Toasted Wheaten Bread £8

Papas Arrugadas ('Wrinkly' Potatoes) with Mojo Verde Sauce £5

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BIG PLATES

Griddled Picanha Steak with Chimichurri, Polenta Chips and Confit Cherry Tomatoes £25

Pan Fried Hake with a Roasted Red Pepper Puree, Sauce Vierge, Crunchy Smashed Baby Potatoes and Green Beans £24

Lemon & Thyme Roast Supreme of Chicken with a Watercress Risotto, Wild Garlic Pesto and a Spring Salad £23

Nettle & Ricotta Ravioli with Sage & Hazelnut Butter, Wilted Spinach & Parmesan £17

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PUDDING

Bay Tree Crumble with Vanilla Ice Cream £6

Chocolate Brownie Salted Caramel Tart with Vanilla Ice Cream £6

Almond Toffee Meringues with Plum Compote & Cream £6