

SEPTEMBER FRIDAY NIGHT DINNER

SMALL PLATES

Spiced Venison Albondigas in Tomato & Oregano Sauce with Bay Tree Focaccia £8

Paprika & Mustard Seed Battered Portavogie Prawns with Avocado Aioli and a Fennel & Cherry Tomato Salad £9

Chorizo & Butterbean Cassoulet with Crunchy Rosemary Polenta £8

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

Sautéed Mushrooms with Chilli, Garlic & Sherry on Toasted 'Knead & Prove' Sourdough £8

Patatas Bravas - Triple Cooked Potato Wedges with a Spicy Tomato Sauce £5

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BIG PLATES

8oz Hannan's Rump Steak with Mojo Rojo Sauce, 'Papas Arrugadas' Potatoes, Griddled Vine Tomatoes and Spinach £25

Pan Fried Trout with Beurre Blanc Sauce, Smoked Bacon & Sauerkraut, served with French Fries £24

Roast Supreme of Chicken with Celeriac & Beetroot Gratin, Tenderstem Broccoli and a Creamy Mushroom, Tarragon and Brandy Sauce £23

Black Bean, Chipotle, Manchego Cheese & Corn Grits Tamales steamed in Banana Leaves and served with Green Rice, Charred Corn Salsa and Salsa Verde £17

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PUDDING

Bay Tree Crumble with Vanilla Ice Cream £6

Blackberry & Stem Ginger Pudding with Hot Toffee Sauce and Vanilla Ice Cream £6

Tiramisu £6