

LUNCH & EARLY EVENING SET MENU available until 6.30pm from **6.90**

STARTERS

add 1.00

NEW SOPA DE CALABAZA

(v) (n) (ask for gf)

Creamy butternut squash & coconut milk soup, finished with soured cream, sprinkled with fresh coriander & crunchy corn tortilla strips

CHAMPIÑONES (v)

Thick-sliced button mushrooms in a creamy smoked chilli sauce, served with warmed soft wheat tortillas

NEW SPICY CHICKEN

QUESADILLA

Folded tortilla filled with spiced chicken & cheese, toasted on the char-grill, served with homemade salsa

ADD A DRINK

first glass or bottle only

WINE 175ml *add 1.50*

Chenin Chardonnay
or Merlot

BEER *add 1.50*

San Miguel bottle

MINERALS *add 1.00*

Glass of Coke, Diet Coke
or Lemonade

MAINS

6.90

BURRITO

Baked tortilla parcel with soured cream & salsa, served with salad. Filled with rice, slaw, cheese & a choice of:

Shiitake, portobello, button & oyster mushrooms (v)

Chicken, onion & pepper with fajita spices

BURGER

Our butcher's own special recipe; mildly spiced beef burger in a toasted bun with melted mozzarella, beef tomato, rocket, chipotle ketchup & Fries *or* Salad

CHILLI (ask for gf)

Warming chilli braised in spiced tomatoes, served with garlicky rice, soft wheat tortillas, soured cream & corn tortilla chips

Sweet potato, butternut squash & chickpeas (v)

Chunky beef steak & beans

PERI-PERI ASADO (ask for gf)

Half a lovely Farm Assured spring chicken, marinated & slow-roasted in our peri-peri sauce, served with Fries *or* Salad

NEW SWEET POTATO FISHCAKES

Sustainable whiting, crayfish, lime, chilli & coriander sweet potato fishcakes in a light corn crumb, with creamy aioli & Fries *or* Salad

NEW ASPARAGUS SALAD (v) (n) (gf)

Asparagus, feta & warmed new potatoes tossed with piquant chillies & hazelnut dressing over baby spinach & romaine leaves, scattered with toasted hazelnuts

ALBONDIGAS

Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a tomato & red chilli sauce, with white rice, tortillas & sprinkled with grated parmesan