



Spanish- style sharing supper

Small plates and sharing

Crispy calamari, aioli

Prawns, garlic, parsley

Salt cod croquettes, gazpacho

Fiery bloody Marie Rose prawn cocktail

Galician-style Pulpo, red wine, chorizo

Chorizo croquettes, gazpacho

Jamon serrano and melon

Pimientos de padron

Muhamara, babaganoush, hummus, tortillas

Homemade focaccia, pesto, antipasti, woodfired

red peppers, olive oil and aged balsamic

Halloumi, potato, woodfired red pepper,

coriander, salad

Summer squash and burrata salad

Beetroot, hazelnut, fig, whipped goat's curd and

rocket salad

Pitney Farm tomato, caper and shallot salad

Asparagus, ricotta, burrata, hazelnut



The Main Event

Brixham seafood paella, green salad, Dijon dressing
Harissa and garlic Chicken and Chorizo Paella
Spanish Chicken, Romesco, patatas bravas
Roasted hake, pepperonata
Monkfish, steeped in saffron and roasted with
woodfired peppers, garlic and thyme, lemon and
caper butter, Giant prawn, patatas bravas,

From the Kitchen Garden – a selection of beautiful
mediterranean-style warm or cold salads or vegetables

Georgie porgy Pudding and pie

Baked Basque cheesecake, fresh orange,
pistachio, date, pomegranate
Pistachio meringues, Nougat Parfait, strawberries
and raspberries, vanilla mascarpone
Tarte au Citron, raspberry sorbet
Meringue, coconut mascarpone, mango sorbet,
charred pineapple, passion fruit curd