

Millions

EVENING

STARTERS | SMALL PLATES

Bread Board of grilled focaccia, sourdough, olive oil, balsamic vinegar & herb butter	4.5
Add Marinated Olives +2.5	
Halloumi Fries with chili garlic alioli	4.95
Mussels in house cider, shallots, fresh cream, herbs	7.95
Huevos Rotos - French fries, chorizo, crumbled black pudding topped with a runny fried egg	7.95
Baked Goats Cheese , beetroot purée, served with salad & bread	8.5

TAPAS

4.95 each or three for 13.85, with bread

Salt & Pepper Squid , chili garlic alioli & fresh lemon	
Croquetas - choose from: Cheese Dumpling Cod Croqueta	
Tortilla of the Day	
Gambas al Ajillo - king prawns cooked in olive oil, garlic, chili & lemon	
Pork Belly Bites - deep-fried pork belly chunks tossed in cajun spice, with garlic mayo dip	
Chicken Wings in a spicy lemon sauce	
Slow-Cooked Brisket in red wine, black pepper on sourdough, topped with caramelized onions	
Morcilla on sourdough, with goats cheese	
Patatas Bravas - diced fried potatoes topped with a homemade <i>bravas</i> sauce	
Huevos a la Flamenca - chorizo in spicy tomato sauce, topped with a fried egg	
Meatballs in homemade tomato & carrot sauce, topped with parmesan	
Mussels a la Española - mussels served with a traditional rich tomato sauce	

SIDES

Garlic Bread - baguette with garlic butter	
With cheese +1 With bacon +1.5	4.95
With beef brisket +3.5	
Punched Potatoes - new potatoes cooked in olive oil & garlic	4
Truffle Chips topped with parmesan	5
Creamy Savoy Cabbage & butterbeans	3.5
Chunky Chips	
With cheese +1 With bacon +1.5	4.5
With beef brisket +3.5	
Onion Rings	4.5
Small side salad	2.5

MAINS

Vegetarian Paella - rice dish with shallots, garlic, pepper, peas, green beans, saffron & chickpeas	15.95
Chicken Paella - rice, chicken, chorizo, shallots, garlic, peppers, peas, saffron, green beans	16.95
Seafood Paella - rice, shallots, seafood mix, garlic, peppers, peas & saffron	17.95
All our paellas are cooked from fresh & can take up to 20 minutes to cook	
Creamy Chicken - Mini chicken breast fillets cooked in a creamy mushroom, black pepper & soy sauce, with chunky chips or punched potatoes & salad	16.25
Seabass - pan-fried fillet, creamy potato mash, with creamy savoy cabbage, chorizo melt, grilled vine tomatoes & lemon wedge	
Extra fillet +4.5	17.95
Homemade Pie of the Day served with seasonal greens, buttery mash & red wine herb gravy	15.95
Duck Breast , sweet potato purée, hoisin sauce, fried halloumi pieces, crushed walnuts, served with a side of your choice	21.95
Moules et Frites - mussels cooked in local cider, shallots, fresh cream, parsley, served with chunky chips	16.95
Wagyu Beef Burger , Monterrey Jack cheese, lettuce, tomato, sliced gherkins, caramelized onion relish in a brioche bun, with chunky chips & homemade pickle slaw	15.95
Add BBQ Pulled Pork +3.5 Add Beef Brisket +3.5	
Bean Burger - with Monterrey Jack cheese, lettuce, sliced gherkins, tomato, mustard mayo in a brioche bun, with chunky chips & homemade pickle slaw	14.95
Buttermilk Cajun Chicken Burger - Monterrey Jack cheese, lettuce, sliced gherkins, tomato, chili garlic mayo in a brioche bun, served with chunky chips & homemade pickle slaw	15.95
Beef Lasagne with chunky chips & salad	15.95

Please let a member of staff know of any allergy or intolerance