

# Millions

## EVENING

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

### STARTERS | SMALL PLATES

<b>Baked Goats Cheese</b> , beetroot purée, served with salad & bread	<b>8.5</b>
<b>Huevos Rotos</b> - French fries, chorizo, crumbled black pudding topped with a runny fried egg	<b>7.95</b>
<b>Mussels</b> in house cider, shallots, fresh cream, herbs	<b>7.95</b>
<b>Mussels a la Española</b> - mussels served with a traditional rich tomato sauce	<b>7.95</b>
<b>Halloumi Fries</b> with chili garlic alioli	<b>4.95</b>
<b>Salt &amp; Pepper Squid</b> , chili garlic alioli & fresh lemon	<b>7.95</b>
<b>Bread Board</b> of grilled focaccia, sourdough, olive oil, balsamic vinegar & herb butter	<b>4.5</b>
<b>Add Marinated Olives</b> +2.5	

### SIDES

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

### TAPAS

4.95 each or three for 13.85, with bread

**Croquetas** - choose from:

**Cheese Dumpling | Cod Croqueta | Prawn Dumpling**

**Tortilla del dia**

**Garlic Prawns (*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 **or** a sticky BBQ 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 *bravas* sauce

**Huevos a la Flamenca** - chorizo in spicy tomato sauce, topped with a fried egg

**Meatballs** in homemade tomato & carrot sauce, topped with parmesan

## MAINS

**Vegetarian Paella** - rice dish with shallots, pepper, peas, green beans, saffron & chickpeas **15.95**

**Chicken Paella** - rice, chicken, chorizo, shallots, peppers, peas, saffron, green beans **16.95**

**Seafood Paella** - rice, shallots, seafood mix, peppers, peas & saffron **17.95**

**All our paellas are cooked from fresh & can take up to 20 minutes to cook**

**Creamy Chicken** - chicken breast cooked in a creamy mushroom, black pepper & soy sauce, with chunky chips or punched potatoes & salad **16.25**

**Peri-Peri Chicken Breast**, served with chunky chips & salad **16.25**

**Seabass** - pan-fried fillet on a bed of sauté vegetables, with white wine sauce  
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**

**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**

**Braised Brisket Lasagne** with chunky chips & salad **16.95**