



Lunch Offer

3 for £18

Lighter dishes designed for a quick lunch

Not available in conjunction with any other offer. When combined with A La Carte menu, lower priced dishes will be included in 3 for £18 offer.

PARA PICAR & CHARCUTERIE

Padrón peppers with Halen Môn sea salt

Catalan bread with olive oil, garlic and fresh tomato

Our own-recipe marinated olives with chilli, lemon, garlic and thyme

Rosemary and confit garlic focaccia with North South olive oil and Pedro Ximénez balsamic vinegar

Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)

Jamón serrano with celeriac rémoulade

Salcichon Iberico with Cornichon

Chorizo Iberico Bellota with baby artichokes

FISH

Salt cod croquetas, piquillo pepper purée and aioli (4 units)

Crispy fried baby squid with lemon aioli

MEAT

Meatballs in homemade fritarda sauce

Jamón ibérico croquetas (4 units)

Mini Catalan chorizo with Aspall cider



All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.



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VEGETABLES

Chickpeas, spinach & pancetta (vg available)

Chargrilled sweet potato with red pepper sauce & crispy kale (vg)

Traditional tortilla, served with aioli (prepared fresh: please allow 15mins) (v)

Patatas bravas with tomato fritarda sauce and aioli (vg available)

DESSERTS

Almond tart with salted caramel Chantilly cream (v)

Vegan chocolate brownie with raspberry coulis and raspberry ripple ice cream (vg)

Crème Catalan (v)

Honey scented sponge soaked in orange & Pedro Ximénez syrup served with bee pollen & vanilla ice cream

Churros with chocolate caramel sauce and cinnamon sugar (v)

Selection of Cheshire farm ice creams/sorbets:

3 scoops of your choice: strawberries & cream / double chocolate / vanilla / millionaire shortbread / lemon curd / vegan raspberry ripple / vegan sicilian lemon sorbet / vegan mandarin sorbet / vegan strawberry sorbet

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