

SUNDAYS

NIBBLES

Padron Peppers £6
Olives £5.5
Sourdough Bread with
chicken skin butter (V available) £5
Catalan Bread £7

STARTERS All £6

Jamon Croquetas
Mushroom Croquetas (VG)
Sweet and Spicy Chicken Wings
Calamares Fritos

MAINS

Rosemary and thyme half roasted chicken with traditional stuffing £20
Roasted Sirloin Beef served with Horseradish £20
Iberian Suckling Pig £25
Monkfish served with white wine sauce £20
Aubergine Parmigiano served with pesto £18

(All mains served with roasted potatoes, honey roast carrots, savoy cabbage, Yorkshire pudding and Guinness gravy)

SHARING PLATTER £50

(to share between 2-3 people)

Rosemary and thyme half roasted chicken with traditional stuffing,
Roasted Sirloin Beef, Iberian Suckling pig
served with parsnip puree, roasted potatoes, honey roast carrots, savoy
cabbage, Tenderstem broccoli, Yorkshire pudding and Guinness gravy

SIDES

Manchego cauliflower cheese £7
Pork crackling and apple sauce £4
Bone marrow with crispy onions and chives £3
Extra roast potatoes £4
Tenderstem Broccoli £6.50
Extra Yorkshire Pudding £1.50

DESSERTS All £6

Tiramisu
Almond Tart
Chocolate tart miso caramel, puffed rice base with caramel ice cream (vg)
Selection of ice creams from Cheshire farm ice cream
Pastel de nata (v) with ice cream

Bottomless Sticky toffee pudding and vanilla custard £8.50 (per person)

CANTO