

# Sunday Menu

13:00 – 17:30



## STARTERS

15

### Artisan Bread

basil alioli, beetroot  
hummus marinated olives

24

### Prawn Salad

mango, avocado,  
marie-rose sauce, crispy bacon

24

### Artichoke & Asparagus salad

romesco sauce, asparagus shoots &  
toasted almonds

27

### Fried Squid

tartar alioli, lemon & parsley

25

### Caesar Salad

romaine lettuce, aged parmesan,  
croutons, cantabria 00 anchovies  
& caesar dressing

24

### Crispy Duck & Watercress Salad

oriental dressing, mixed  
vegetables, sesame & soy dressing

38

### Oysters

cabernet sauvignon  
shallot vinegar

43

### Jamón Ibérico

crystal bread, fresh tomato

## MAINS

38

### ROAST SIRLOIN

creamed horseradish  
(cooked medium rare)

33

### PORK BELLY

apple sauce

35

### ROAST CORN-FED CHICKEN

cranberry sauce

33

### GOATS CHEESE

### WELLINGTON

squash, spinach, mushroom  
& goats cheese

28

### VEGAN

artichoke, roast celeriac, hispi cabbage,  
cauliflower with sage & onion stuffing,  
vegan gravy

All served with a Yorkshire pudding, roast potatoes,  
cauliflower cheese, mixed greens, roast carrots &  
parsnips with agave syrup & gravy

## DESSERTS

15

### Sticky Toffee Pudding

toffee sauce, vanilla ice cream

16

### Chocolate Mousse

red fruits & granola

15

### Banofie pie Sundae

dulce de leche, banana,  
vanilla cream

16

### Profiteroles

grand marnier &  
warm chocolate sauce

12

### Selection of Ice Creams & Sorbets

19

### Selection of Small Pastries

homemade chocolates, macaroons &  
lemos & raspberry tart (for two)

1. Intolerance information available at request.

2. Kindly note that an optional 12% service charge will be added to your bill to be distributed amongst our staff

3. All prices are in Euros (€) and include 10% IVA