Royal Ascot Menu Three Course menu £65

Choice of 1 Tapas per person

Chorizo in red wine

Garlic Bread

Anchovies marinated with olive oil

Toasted tomato bread, olive oil and garlic

Garlic Mushrooms

Russian salad

Patatas bravas

Grilled Halloumi

Smoked salmon with toast

Fried calamari with tartar sauce

Prawns with garlic, chili and olive oil

Pan fried Padron peppers

Chicken Croquettes

Mozzarella Croquettes

Ham croquettes

Spanish Tortilla

Serrano ham with melon

Mussels with tomato, garlic, chili and coriander

Slow cooked Ox tripe stew with smoky sausage, peas, peppers and tomato sauce

MAIN COURSE

Paella Vegetarian – Valenciana (Min for 2)

Baked salmon, butter garlic lemon, parsley, dill, roasted new potatoes and spinach

Crispy lamb shoulder, garlic crushed new potatoes, courgettes and jus

Chicken breast, creamy mushroom sauce, French beans and mash potato

Grilled Sirloin Steak, garlic butter, French beans and chips

DESSERT

Crema Catalana Ice cream - Crema Caramel

Almond tart with vanilla ice cream - Apple pie with vanilla ice cream

Chocolate Fudge with vanilla Ice cream - Cheesecake

A discretionary 12.5% service charge will be added to your bill