

## From the Share Board

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- **Gluten Free Breads** with sofrito, oil & balsamic. £6.95
- **Share Board** hummus, tzatziki, sobrosade pate, picante peppers, olives, mixed kofta, salami slices, sweet potato falafel, croquets, Manchego cheese & gluten free croutes. £26.50
- **Cured Meat Board** serrano ham, jamon iberico de bellota, lomo iberico & gluten free croutes. £11.75
- **Cured Meat & Cheese Board** serrano ham, jamon iberico de bellota, lomo iberico & manchego cheese with gluten free croûtes. £13.75

## From the Chef's Larder

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- **Hummus & Tzatziki** with gluten free croûtes. £5.95
- **Cold Mezza** mixed olives, sun blushed tomato's & artichoke hearts. £5.95
- **Baked Camembert** with sage, apple & gluten free croûtes. £8.55
- **Croquetas de Pollo** shredded chicken with tomato sofrito & garlic aioli. £8.55
- **Oven Baked Feta** with sun blushed tomatoes, olives, fire roasted peppers, rapeseed oil & gluten free croûtes. £7.55
- **Trio of Kofta** salt & pepper chicken, minted lamb and moroccan beef, served with a raita dipping sauce £8.95
- **Sweet Potato Falafel** with garlic aioli. £7.25

## From the Fishmonger's Net

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- **El Cayo King Prawns** with garlic, spring onion, chilli oil, lemon & parsley. £10.55
- **Spiced Crispy Softshell Crab** with coriander & lime aioli. £9.55
- **Sautéed Mussels** with white wine, sofrito, chilli, lemon, garlic & parsley. £7.95
- **Pan Fried Cod Supreme** with squid ink risotto & samphire. £13.25
- **Thai Fish Cakes** with coriander, fresh chilli, lemongrass & sweet chilli dip. £9.95

## From the Butcher's Block

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- **Ropa Vieja - Pulled Beef Brisket** with olives, peppers, silver onions & red wine. £11.75
- **Havana Spiced Wings** with lime, chives, spiced rub & ranch dip (BBQ option available). £8.95
- **Cuban Pork Belly** with south american style beans. £9.55
- **West Indie Mutton Curry** with ginger, tomatoes & potato. £11.95
- **Beef Meatball Stroganoff** with mushrooms, silver onions, paprika & cream. £8.95
- **Chargrilled 6oz Striploin** with cuban mojo dressing & charred silver skin onions. £13.55

## From the Farmer's Field

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- **Padron Peppers** with sea salt, feta & balsamic reduction. £7.55
- **Garlic Rice** with orzo pasta, peas, silver onions & picante peppers. £6.95
- **Patatas Bravas** with sofrito, truffle oil, parmesan & parsley. £6.95
- **Roasted Sweet Potato** with spinach, garlic & feta. £6.95
- **Mixed Winter Squash** with sweet vanilla butter. £7.95
- **Tempura Tender Stem Broccoli** with asparagus, button mushrooms & butternut puree. £7.55

## From the Baker's Oven

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- **Gluten Free Chocolate Brownie** with vanilla ice cream & fresh fruit garnish. £6.95
- **Bailey's Chocolate Mousse** with fresh fruit garnish. £6.95
- **Ice Cream Sundae** with vanilla ice-cream, chocolate sauce & fresh fruit garnish. £6.95

## From the Share Board

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- **Mixed Warm Breads** ciabatta & white tin loaf with sofrito, oil & balsamic. £6.95
- **Share Board** hummus, sobrosade pate, picante peppers, olives, mixed kofta, salami slices, sweet potato falafel, croquets, tortilla croutes & ciabatta croutes. £26.50
- **Cured Meat Board** serrano ham, jamon iberico de bellota & lomo iberico. £11.75

## From the Chef's Larder

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- **Hummus** with tortilla croûtes. £5.95
- **Cold Mezza** mixed olives, sun blushed tomato's & artichoke hearts. £5.95
- **Croquetas de Pollo** shredded chicken with tomato sofrito & vegan garlic aioli. £8.55
- **Trio of Kofta** salt & pepper chicken, minted lamb and moroccan beef, served with a coriander & lime dipping sauce £8.95
- **Sweet Potato Falafel** with vegan garlic aioli. £7.25

## From the Fishmonger's Net

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- **El Cayo King Prawns** with garlic, spring onion, chilli oil, lemon & parsley. £10.55
- **Calamari Rings** with vegan garlic aioli, lemon & parsley. £8.45
- **Spiced Crispy Softshell Crab** with vegan coriander & lime aioli. £9.55
- **Sautéed Mussels** with white wine, sofrito, chilli, lemon, garlic & parsley. £7.95
- **Pan Fried Cod Supreme** with squid ink risotto & samphire. £13.25
- **Thai Fish Cakes** with coriander, fresh chilli, lemongrass & sweet chilli dip. £9.95

## From the Butcher's Block

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- **Ropa Vieja - Pulled Beef Brisket** with olives, peppers, silver onions & red wine. £11.75
- **Havana Spiced Wings** with lime, chives, spiced rub & vegan aioli (BBQ option available). £8.95
- **Cuban Pork Belly** with south american style beans. £9.55
- **West Indie Mutton Curry** with ginger, tomatoes & potato. £11.95
- **Chargrilled 6oz Striploin** with cuban mojo dressing & charred silver skin onions. £13.55

## From the Farmer's Field

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- **Padron Peppers** with sea salt & balsamic reduction. £7.55
- **Garlic Rice** with orzo pasta, peas, silver onions & picante peppers. £6.95
- **Patatas Bravas** with sofrito, truffle oil & parsley. £6.95
- **Roasted Sweet Potato** with spinach & garlic. £6.95
- **Tempura Tender Stem Broccoli** with asparagus, button mushrooms & butternut puree. £7.55

## From the Baker's Oven

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- **Vegan Chocolate Pecan Brownie** with vegan vanilla ice cream & fresh fruit garnish. £6.95
- **Vegan Ice Cream Sundae** with vanilla ice-cream, fresh fruit, vegan chocolate sauce & pistachio crumb £6.95

## From the Share Board

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- **Mixed Warm Breads** ciabatta, brioche & white tin loaf with soffrito, oil & balsamic. £6.95

## From the Chef's Larder

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- **Hummus** with seasoned tortilla croûtes £5.95
- **Cold Mezza** mixed olives, sun blushed tomato's & artichoke hearts. £5.95
- **Oven Baked Vegan Feta** sun blushed tomatoes, olives, fire roasted peppers, rapeseed oil & tortilla croûtes. £8.55
- **Sweet Potato Falafel** with vegan garlic mayo. £7.25
- **Vegan Halloumi** with sweet chilli dip. £7.95

## From the Plant Based Butcher's Block

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- **Plant Based Kofta** with coriander and lime vegan aioli £8.95
- **Plant Based Meatballs** with soffrito, parsle & silver onions. £8.25
- **Plant Based Chicken Breast** with south american style beans. £9.50

## From the Farmer's Field

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- **Padron Peppers** with sea salt & balsamic reduction. £7.55
- **Garlic Rice** with orzo pasta, peas, silver onions & picante peppers. £6.95
- **Patatas Bravas** with soffrito, truffle oil & parsley. £6.95
- **Roasted Sweet Potato** with spinach, garlic & vegan feta. £6.95
- **Tempura Tender Stem Broccoli** with asparagus, button mushrooms & butternut puree. £7.55

## From the Plant Based Baker's Oven

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- **Vegan Chocolate & Pecan Brownie** with vegan vanilla ice cream & fresh fruit garnish. £6.95
- **Vegan Ice Cream Sundae** with vegan vanilla ice-cream, fresh fruit, vegan chocolate sauce & pistachio crumb. £6.95

## From the Share Board

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- **Mixed Warm Breads** brioche & white tin loaf with sofrito, oil & balsamic. £6.95
- **Share Board** hummus, tzatziki, sobrosade pate, picante peppers, artichoke hearts, mixed kofta, salami slices, jalapeno poppers, croquets, Manchego cheese, tortilla croutes, brioche croûtes. £26.50
- **Cured Meat Board** serrano ham, jamon iberico de bellota & lomo iberico with brioche croûtes. £11.75
- **Cured Meat & Cheese Board** serrano ham, jamon iberico de bellota, lomo iberico & manchego cheese with brioche croûtes. £13.75

## From the Chef's Larder

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- **Hummus & Tzatziki** with tortilla croûtes. £5.95
- **Cold Mezza** mixed olives, sun blushed tomato's & artichoke hearts. £5.95
- **Baked Camembert** with sage, apple & ciabatta croûtes. £8.55
- **Jalapeno Poppers** mini croquettes with el vaquero ranch dipping sauce. £6.95
- **Croquetas de Pollo** shredded chicken with tomato sofrito & garlic aioli. £8.55
- **Oven Baked Feta** with sun blushed tomatoes, olives, fire roasted peppers, rapeseed oil & brioche croûtes. £7.55
- **Trio of Kofta** salt & pepper chicken, minted lamb and moroccan beef, served with a raita dipping sauce. £8.95
- **Sweet Potato Falafel** with garlic aioli. £7.25

## From the Fishmonger's Net

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- **El Cayo King Prawns** with garlic, spring onion, chilli oil, lemon & parsley. £10.55
- **Calamari Rings** with garlic aioli, lemon & parsley. £8.45
- **Spiced Crispy Softshell Crab** with coriander & lime aioli. £9.55
- **Sautéed Mussels** with white wine, sofrito, chilli, lemon, garlic & parsley. £7.95
- **Pan Fried Cod Supreme** with squid ink risotto & samphire. £13.25
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- **Garlic Rice** with orzo pasta, peas, silver onions & picante peppers. £6.95
- **Patatas Bravas** with sofrito, truffle oil, parmesan & parsley. £6.95
- **Roasted Sweet Potato** with spinach, garlic & feta. £6.95
- **Mixed Winter Squash** with sweet vanilla butter. £7.95
- **Tempura Tender Stem Broccoli** with asparagus, button mushrooms & butternut puree. £7.55

## From the Baker's Oven

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- **Homemade Chocolate Brownie** with vanilla ice-cream & fresh fruit garnish. £6.95
- **Churros and Doughnuts** with chantilly cream, chocolate sauce, cinnamon sugar & fresh fruit garnish. £6.95
- **Bailey's Chocolate Mousse** with shortbread biscuit & fresh fruit garnish. £6.95
- **Pina Colada Tart** with grilled pineapple & coconut ice-cream. £6.95
- **Baked Cheesecake of the week** with Ice-cream & fresh fruit garnish. £6.95