



ESQUINA

Bookings available from 12:00noon till 4:00pm

STARTERS

- Tomato and Red Pepper Soup with Cheese Croutons-(v,*)
- Spanish Meats and Cheese with Breads and Olives (*)
 - Smoked Salmon, Crab and Prawn Salad (gf)
 - Goats Cheese Mousse with Beetroot Salad (v, gf)
- King Prawns with Chilli Garlic and Coriander Butter (gf)

MAINS

- Roast Topside of Beef and Yorkshire Puddings (*)
- Chicken Breast filled with Chorizo Mousse and a Tomato Garlic Sauce (gf)
- Roasted Belly Pork with Leek, Cider and Cream Sauce with Wholegrain Mash (gf)
 - Lamb Casserole with Olives and Tomato and Garlic Mash
- Seabass Fillet on Roasted Red Peppers, Capers and Shallots (gf)
- Aubergine, Potato, Tomato and Machego Cheese Bake (v, gf)
- Feild Mushrooms Filled with Goats Cheese and Spinac (v, gf)

*Both Vegiterian Options are served with Salad and Patatas Bravas.
All other mains served with New Potatoes and Seasonal Vegetables*

DESSERTS

- Salted Caramel Cheesecake
 - Crem Catalan (gf)
- Churros with Chocolate Sauce
- Vanilla or Liquorice Ice Cream (gf)
- Selection of Sorbets (df, gf)

£27.00 Per Person
£13.50 Child Portion

(v)- Vegetarian
(gf)- Gluten Free
(df)- Dairy Free

(*)- Please ask for Gluten Free Options

ALLERGENS.

Our dish descriptions do not always mention every single ingredient used, so Please ask if you are unsure. Please inform us of any allergy or dietary requirement when ordering.