



**Paella Menu**  
**£16.99 per person**

SQUID/CHORIZZO/CHICKEN/RICE/PEPPERS/SAFFRAN/MUSSELS  
COOKED IN A DEEP PAELLA DISH.

**WITH SALAD**

PLEASE CHOOSE 3 FROM THE FOLLOWING

JERSEY ROYAL NEW POTATOES WITH CHIVE AND GARLIC AOLI  
GENTLE LEAF SALAD WITH SWEET ONION AND STRAWBERRIE DRESSING  
OVER NIGHT ROASTED TOMATOES WITH BALSAMIC AND THYME GLAZE  
NECTARINE AND CARAMELISED ONION, MOZZARELLA, ROCKET AND VINAIGRETTE  
COUSCOUS SALAD WITH CHERRY TOMATOES AND GARLIC CHIVES  
MEZE OF VEGETABLES WITH MOZZARELLA AND PEDRO XIMENEZ  
BAKED POTATOES WITH CORNISH BUTTER  
PICKLED CUCUMBER SALAD WITH TOASTED SESAME SEEDS  
ENGLISH PEAS WITH FETA, SHALOTTS AND A MINT DRESSING  
BEEF TOMATOES, BUFFALO MOZZARELLA AND BASIL DRESSING  
ROCKET AND PARMESAN SALAD  
CANNELLINI, KIDNEY AND BUTTER BEANS SALAD WITH FRESH HERBS  
ROAST POTATOES WITH HERBS AND DOLCELATTE CHEESE

**VEGETARIAN**

PLEASE SELECT 1 FROM THE FOLLOWING

CHUNKY VEGETABLES SKEWERS WITH A SPICY TOMATO SALSA  
CORN ON THE COB COOKED IN HONEY MILK AND BUTTER  
LEMON STUFFED PEAR BARLEY, ROASTED VEGETABLES WITH WHITE VINEGAR AND HERB  
DRESSING  
STUFFED PEPPERS WITH SLOW ROASTED TOMATOES, BASIL AND CARAMELISED RED  
ONIONS  
SWEET POTATO SKEWER WITH A BALSAMIC AND CHERRY GLAZE

**SWEETS**

PLEASE CHOOSE 2 FROM THE FOLLOWING

FRUIT SALAD WITH CREME ANGLAISE  
TANGY FRENCH LEMON TART  
DARK CHOCOLATE AND ORANGE MOUSSE  
ETON MESS WITH CREAM  
LIME AND LEMON CHEESECAKE  
PEAR AND ALMOND TART  
MELTED MARINATED CAMEMBERT TO SHARE  
CHOCOLATE TART  
POACHED PEARS IN RED WINE AND CINNAMON  
STRAWBERRIE AND CREAM