

THE SPANISH BUTCHER

GALICIAN SUNDAYS

SET MENU

Available every Sunday from 12pm - 5pm

1 - Courses 15.00 / 2 - Courses 18.00

STARTERS

Gazpacho (v)

Shetland mussels with sautéed chorizo, lobster stock, fennel and charred bread

Confit Pork Belly stew, chorizo, morcilla, butterbeans, charred sourdough bread

GALICIAN ROAST

Roast rump of lamb, thyme, rosemary & garlic

or

Roast poussin, thyme & lemon

**our roast dishes are served with charred red onion, paprika cauliflower, red peppers,
olive oil & thyme roast potatoes and jamon jus**

Whole roasted suckling pig 4.5 - 5kg

200

Served with Manchego truffle fries and choice of sauces (pre order 24 hours in advance, serves 4-5 people)



All of our beef is sourced from 12-14 year old Galician blond cattle from northern Spain

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba (V) Denotes vegetarian dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.