

THE SPANISH BUTCHER

SET LUNCH & PRE THEATRE MENU

2 COURSES 15.00 // 3 COURSES 18.00
MONDAY - THURSDAY 12-6PM // FRIDAY & SATURDAY 12-5PM, SUNDAY 5-6PM

STARTERS

SHETLAND MUSSELS

sautéed chorizo, lobster stock, fennel & charred bread

GAZPACHO (v) (gf)

Andalusian chilled cucumber, tomato & pepper soup

CONFIT PORK BELLY STEW

chorizo, morcilla, butterbeans & charred bread

HEIRLOOM TOMATOES (v)

Aged px vinegar, shallot, tomato powder



GALICIAN SUNDAY AT THE SPANISH BUTCHER

JOIN US EVERY SUNDAY
FOR OUR ROAST
GALICIAN SUNDAY LUNCH MENU

ROAST SIRLOIN OF BEEF

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ROAST RUMP OF LAMB

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ROAST POUSSIN

MAINS

PAN SEARED COD

Cauliflower croquette, seasonal mushrooms, broad beans, jamon, peas

CAULIFLOWER "STEAK" (v) (gf)

Potatoes "a la pobre", caperberries, piquillo peppers, salsa verde

SECRETO IBERICO DE BELLOTA

Manchego truffle fries, mojo verde, charred tenderstem broccoli (3.00 supp)

THE GALICIAN BURGER

Smashed dry-aged Galician beef patties, manchego cheese, pipperade, skinny fries

HOGGET STEW

Charred hogget sholder, roast garlic, piquillo peppers & smoked paprika

DESSERT

SPANISH TRIFLE

Pedro Ximenez jelly, sponge, crema catalana, orange blossom cream, toasted almonds

MELON SOUP

Watermelon, charantais melon, cantaloupe, grapefruit sorbet, lemon balm

LEMON YOGHURT MOUSSE

Blood orange and saffron curd, crushed pistachio, vanilla shortbread



@Spanishbutcher

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba. (v) Denotes vegetarian dishes. (gf) Denotes gluten free 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.