

THE SPANISH BUTCHER

GALICIAN SUNDAY

1 COURSE 15.00 // 2 COURSES 18.00
SUNDAY 12 - 5pm

STARTERS

SHETLAND MUSSELS

sautéed chorizo, lobster stock, fennel & charred bread

GAZPACHO (v) (gf)

Andalusian chilled cucumber, tomato & pepper soup

CONFIT PORK BELLY STEW

chorizo, harissa, chickpea & piquillo pepper stew

HEIRLOOM TOMATOES (v)

Aged px vinegar, shallot, tomato powder

GALICIAN ROAST

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

- YOUR CHOICE OF -

ROAST SIRLOIN OF BEEF (gf)

beef dripping gravy

===

ROAST RUMP OF LAMB (gf)

thyme, rosemary & garlic

===

ROAST POUSSIN (gf)

thyme & lemon



Whole roasted suckling pig (gf) 4.5 - 5kg

200

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



@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.