



## Three courses for £35.99 or order a la carte

### Starters

Wild mushrooms on toast with black garlic aioli, quails' eggs (vegan available) £9.99

Sharing Board - British charcuterie; bresaola, salami, chorizo, coppa,

cornichons, focaccia bread £18.99

Saltwater prawn cocktail, guacamole, pink grapefruit, Marie Rose, tobiko £11.99

## Main Courses

Barbecue cauliflower steak, cauliflower purée, date jam, pomegranate seeds, fried kale, pine nut jus (vegan available) £16.99

Beavertown battered hake, chips, mushy peas, bags of scraps £17.99

Espuela Signature; roast 'chicken in a box' with coleslaw, polenta fries, sweetcorn, chimichurri, burnt lemon £22.99

# **Specials**

Please ask your host what today's specials are

#### Dessert

Bakewell tart cheesecake £8.99

Chocolate tart, coconut & white chocolate ganache, toasted pistachio £8.99

Sticky toffee pudding, butterscotch sauce £8.99

## Kids Menu £9.99

Fish & chips
Sausages/veggie sausages, mash, peas
Thai green curry – chicken or tofu

And a cookie for dessert

## Add Ons £3.99

Handcut chips
House salad / Seasonal greens
Macaroni bites
Beavertown battered onion rings



We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food and drink, please ask an allergen champion or a member of the team.

