

# SUNDAYS

## NIBBLES

Padron Peppers £6  
Olives £5.5  
Sourdough Bread with  
chicken skin butter (V available) £5  
Catalan Bread £7

## STARTERS All £6

Jamon Croquetas  
Mushroom Croquetas (VG)  
Sweet and Spicy Chicken Wings  
Calamares Fritos

## MAINS

Rosemary and thyme half roasted chicken with traditional stuffing £20  
Roasted Sirloin Beef served with Horseradish £20  
Iberian Suckling Pig £25  
Monkfish served with white wine sauce £20  
Aubergine Parmigiano served with pesto £18

*(All mains served with parsnip puree, roasted potatoes, honey roast carrots, savoy cabbage, Yorkshire pudding and Guinness gravy)*

## SHARING PLATTER £50

(to share between 2-3 people)

Rosemary and thyme half roasted chicken with traditional stuffing,  
Roasted Sirloin Beef, Iberian Suckling pig  
served with parsnip puree, roasted potatoes, honey roast carrots, savoy  
cabbage, Tenderstem broccoli, Yorkshire pudding and Guinness gravy

## SIDES

Manchego cauliflower cheese £7  
Pork crackling and apple sauce £4  
Bone marrow with crispy onions and chives £3  
Extra roast potatoes £4  
Tenderstem Broccoli £6.50  
Extra Yorkshire Pudding £1.50

## DESSERTS All £6

Tiramisu  
Almond Tart  
Chocolate tart miso caramel, puffed rice base with caramel ice cream (vg)  
Selection of ice creams from Cheshire farm ice cream  
Pastel de nata (v) with ice cream

**Bottomless Sticky toffee pudding and vanilla custard £8.50 (per person)**

# CANTO