

WALTON LODGE FARM. All our meat is organically reared and sourced from Walton Lodge Farm, just four miles away. Our beef is from Belted Galloway and Highland cattle. The Lamb we use is Greyface Dartmoor and Texel. Our Pork is from Gloucestershire Old Spot pigs.

Tapas (we recommend 2/3 dishes between two people, for a starter)

Serrano Ham	£ 6
Plate of thin, freshly sliced Serrano ham	
Chilled Gazpacho salad (v)	£ 3.5
Marinated peppers, cucumber, roast tomato and sherry vinegar.	
Croquetas	£ 4
Traditional Spanish potato and salt cod croquettes.	
Gambas al ajillo	£ 4
Large prawns sautéed in garlic, parsley and olive oil.	
Champiñones con queso (v)	£ 3.5
Button mushrooms stuffed with traditional Manchego cheese.	
Pan con tomate (v)	£ 2
Rustic bread rubbed with tomato, garlic and olive oil.	
Tempura Calamari	£ 4
Fresh squid, in a light tempura batter, served with alioli.	
Montaditos de morcilla con vieras	£ 6
Seared queen scallops, served with black pudding and apple.	
Chorizo	£ 4
Spicy Spanish sausage lightly caramelised on the grill, served with roasted pimentos.	
Albondigas	£ 4
Walton Lodge Farm, organically reared pork meatballs in a fresh, spicy tomato and garlic sauce, seasoned with paprika and cumin.	
Almejas con jamon Serrano	£ 4
Steamed clams, served with white wine, parsley and Serrano ham.	
Tortilla Espanola (v)	£ 3
A thick slice of Spanish omelette made with Walton Lodge Farm, free range eggs and potato, served cold with fresh tomato salsa.	

Starters

Sopa del dia	£ 4.5
Chef's soup of the day.	
Surtido of melon(v)	£ 5.5
served with a watermelon sorbet and summer berry dressing.	
Charcuteria board	£ 8
A selection of prime Spanish cold meats, including fine Serrano ham and a paprika rubbed cured loin of pork, served with rustic breads and rosemary infused olives.	
Smoked fish platter	£ 8.5
Tuna, salmon and mackerel with black olive caramel & horseradish cream.	

Pasta

All of our Pasta is freshly made in our kitchen every day.	
Linguine	£ 13
Served with clam and roasted tomato sauce.	
Orecchiette (v)	£ 12
with tender sprouting broccoli, pine nuts, chilli and rocket.	

Salads

All of the dishes below can be served as a starter or as a main course	
Casa ensalada	£ 6/12
Serrano cured ham, salami, salad leaves, sun-dried tomatoes, black olives, croutons, our own free range eggs and a lime vinaigrette.	
Chicken Caesar salad	£ 6/12
Grilled chicken breasts, baby gem lettuce, olive oil baked croutons, anchovies and Parmesan shavings.	
Grilled Portobello mushroom and beetroot salad (v)	£ 6/12
served with Spanish Garrotxa goats cheese.	

Mains

Roast cod loin	£ 19
served with crushed peas, straw fries, smoked Walton Lodge Farm bacon and a caper sauce.	
Confit duck leg with a Spanish white bean stew	£ 18
served with courgette, tomato, shallot, carrot and rosemary.	
Caramelized tomato and couscous tatin (v)	£ 13
with cucumber, mint and watercress.	
A taste of Walton Lodge pork	£ 19
A taste of our organically reared, locally sourced, Walton Lodge Farm pork. Pig cheek, fillet, crispy ear and belly, served with creamed potato and braised red cabbage.	
Pan roasted chicken breast and Chorizo casserole	£ 17
served with a fondant potato in a tomato, garlic and onion sauce.	
Seared Seabass fillet	£ 22
served with a pepperonata, a traditional Italian stew of onions, tomato and sweet peppers. Accompanied by Blueswimmer crab cakes and a lime dressing.	
Mixed Paella <small>(serves 2 people, 30 minute preparation time)</small>	£ 22pp
This classic dish is made with Spanish calasparra rice, pork, chicken and fish, flavoured with saffron.	

Josper Charcoal fired oven from Barcelona

Using only Walton Lodge Farm, organically reared, Belted Galloway beef, which has been hung for a minimum of 28 days to develop the flavours of the meat.	
10oz Rib-eye	£ 23
10oz Sirloin	£ 24
8oz Fillet	£ 27
All of the above are served with chips and vine tomatoes.	
Sauces	£ 3
Bearnaise, peppercorn, Spanish creamy picos blue cheese, hollandaise.	
Whole Dorado	£ 20
grilled on the Josper with lemon rissole potatoes, artichoke and fresh salad leaves.	

Sides

Basket of chips • New Potatoes • Green beans • Wilted spinach • Onion rings • Selection of market vegetables • Broccoli • Carrots • Green salad • Mixed salad	£ 3
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All of our dishes are available for children in half portions, at half the price!

Our Barça Menu is also available for lunch. Gratuities are not included, but are always appreciated - Gracias!

*This is a sample menu and is therefore subject to change. CR AL A CARTE WEB 080512