THE SPANISH BUTCHER

GALICIAN SUNDAY MENU 12-5

2 COURSES £28pp // 3 COURSES £32pp

GALICIAN SOURDOUGH 5

GORDAL OLIVES 5

PADRÓN PEPPERS 7

APPETIZERS

STREET CORN (v) (qlf)

Charred corn. Payoyo cheese, chilli & paprika

JAMON IBERICO CROQUETAS

Jamon Iberico, aioli

SEVILLE ORANGE GIN CURED SALMON

Flor de Sevilla gin cured salmon, pickled fennel, cucumber, radish blood orange

DESSERT

CHURROS & CHOCOLATE

Sugar, cinnamon covered deepfried churros warm chocolate sauce

SANTIAGO ALMOND TART

Vanilla ice cream & poached apple

CHOCOLATE CREMEAUX (v) (gf)

Salted caramel, popcorn, vanilla ice cream

SPANISH CHEESE BOARD (£5 SUPP)

Four specially selected Spanish cheese

LA TOMATINA COCKTAIL

Spanish Butcher bloody mary with Vodka, spices and our secret big plump tomatina mix.

f10

SUNDAY ROAST

SLICED ROAST SIRLOIN OF BEEF

Homemade Yorkshire pudding, seasonal vegetables, roast potatoes, pan roast gravy

ROAST RUMP OF LAMB

Homemade Yorkshire pudding, seasonal vegetables, roast potatoes, pan roast gravy

CAULIFLOWER "STEAK" (v)(qlf)

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

SUNDAY ROAST FOR TWO TO SHARE

SERVED WITH ALL THE CLASSIC ROAST TRIMMINGS

500G CHATEAUBRIAND SCOTCH, 35 DAY DRY-AGED

2 COURSES £78 // 3 COURSES £82 (for two)

600G PRESA IBERICO DE BELLOTA IMPORTED

2 COURSES £78 // 3 COURSES £82 (for two)

SUNDAY ROAST & SHARE CUTS SUBJECT TO AVAILABILITY. A LA CARTE AVAILABLE ALL DAY

@Spanishbutcher







SIDES 6 each

TOMATO SALAD (v) (qlf)

MIXED GREENS (v) (glf)

ROCKET & MANCHEGO (v) (glf)

GRILLED ASPARAGUS (v) (glf)

MANCHEGO MAC & CHEESE

Puffed paprika pork skin

GARLIC MUSHROOMS (v) (glf)

POTATO ESPUMA (v) (glf)

CAULIFLOWER CHEESE

MANCHEGO TRUFFLE FRIES(glf)

SAUTÉED GARLIC POTATOES (v) (glf)

(v) Denotes vegetarian dishes. (glf) 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. Please make all staff aware of all allergens prior to ordering. Prices are inclusive of VAT.