

Dorset

España Part II

Choose as many plates as you like – we recommend roughly four per person.

Meat – 10.00 each

Slow roasted chicken croquettes, Spanish tomato sauce, grated parmesan
Minute steak, salsa verde, dressed rocket
Confit pork belly, fennel and balsamic glaze
Beef meatballs, spicy tomato sauce, focaccia crumb

Seafood – 10.00 each

Chargrilled octopus dressed in a sticky honey and paprika sauce
Monkfish crudo, gordal olives, dressed tomatoes
Seafood paella
Buttermilk fried calamari, lemon, tangy aioli

Vegetarian – 8.00 each

Crispy smashed potatoes, green romesco, grilled peppers
Grilled courgette, herb aioli, mint, courgette ribbon salad
Marinated cauliflower steak, chimichurri, ajo blanco, crispy cauliflower
Cucumber gazpacho, goat's curd, focaccia crumb, pickles

Sides/Nibbles – 4.00 each

BBQ Padron peppers, romesco
Pan con tomate, croutons, confit garlic
Anchovies marinated in garlic, parsley and lemon
Club House sourdough, whipped butter
Club House focaccia, balsamic, olive oil
Marinated olives

Desserts – 7.00 each

Homemade churros, melted chocolate
Torrijas, hot honey, berry compote, whipped cream
Spanish flan, orange and cinnamon, crème fraiche
Tarta de Santiago (almond and citrus cake), rosemary cream

