

COCHINILLO AL HORNO MENU

Fantastic suckling pig from Talavera de la Reina a great sharing menu

TAPAS

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón Y Queso - Serrano ham & Zamorana sheep's cheese

Padron Peppers - Find out which is the hottest pepper; they say 1 in 7.

Cooked in olive oil & sprinkled in sea salt

Croquetas de Jamón - Creamy croquettes filled with serrano ham

Gambas al Pil Pil - Peeled prawns sautéed in lashings of extra virgin olive oil with garlic & chilli.

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COCHINILLO AL HORNO – SUCKLING PIG

The fantastic suckling pig from Talavera de la Reina baked to perfection with oranges, garlic and thyme served whole to your table and carved at your table in the honoured way.

Served with Garlic & Herb Potatoes and a colourful array of fresh seasonal salads & vegetables.

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A MIXED PLATTER OF THE FOLLOWING DESERTS;

CHURROS CON CHOCOLAT

Followed by the famous and delicious Churros Con Chocolate; Spanish style doughnut strips dusted with Cinnamon Sugar, cooked to order served with a thick hot chocolate for dunking your churros.

VALENCIAN ORANGE CHOCOLATE BROWNIE

Valencian Orange, salted Almond Chocolate Brownie

£35.00PP