= TAPAS All $\pounds 8$ each $\cdot 3$ Tapas – $\pounds 22$

Loaded Nachos Choose from: Pulled Pork can be GF, Cheese can be GF, Vegan VG / can be GF (Sharing Nachos - £10) Garlic Bread V with Tomato V/VG with Cheese V Houmous Trio, Served with Pitta Bread Deep Fried Brie with Sweet Chilli Sauce Salt & Pepper Squid with Aioli Jalapenos Stuffed with Cream Cheese V King Prawn Pil Pil with Toasted Sour Dough Chicken Strips in Creamy Parmesan Sauce GF Patatas Bravas with Aioli VG/GF Steak Strips with Sweet Chilli Sauce GF Honey & Chilli Glazed Cumberland Sausage Crispy Beef with Asian Slaw GF Sweet Corn Fritters with Mango & Lime Dip VG Pulled Pork Bao Buns Steak Tacos - Soft Flour Tortillas filled with Sliced Steak, Homemade Tomato Relish & Fried Onions with a side of Mustard Mayo Tempura Popcorn Cauliflower with Chipotle BBQ Sauce VG Crispy Halloumi Bites with Mango Salsa V/GF Chicken Goujons with Garlic Mayo Vegetable Gyozas with Soy Sauce V/VG Corn Ribs in a Sticky Honey Glaze VG / GF Grilled Asparagus in Parmesan Sauce V/GF

Bowl of Olives - $\pounds 3.50$ (GF) (VG)

Bread Selection with Wild Carlic Butter, Sundried Tomato Butter and Oil/Balsamic Vinegar £4.50 (VG)

Chilli & Garlic Buttered Greens $\pounds 4.00 (GF) (VG)$

Garden Salad with House Dressing £4.00 (GF) (VG)

Beer Battered Onion Rings - £4.00 (VG)

French Fries - £4.00 (GF) (VG)

Triple Cooked Chips with Truffle & Parmesan ± 4.50 (V)

Salt & Pepper Fries £4.50 (GF)

Bursty Tomato Salad Creamy Italian Burrata with Roasted Cherry Tomatoes, Basil & Pesto (V) (GF) £9.00

Creamy Garlic Mushrooms Served with Crusty Bread (Can be VG & GF) £8.00

Moules Marinara Mussels served in a Tomato & Chilli Sauce, Served with Crusty Bread (Can be GF) £9.50

Locally Sourced Lamb Rump Seared Lamb Rump Served with Vine Cherry Tomatoes, Grilled Asparagus, Minted New Potatoes, finished with a Red Wine Reduction £18.00

Fillet of Bistro Rump Served with Panfried Savoy Cabbage & Leeks, Creamy Mash Potato, finished with a Rich Red Wine Jus (Can be GF) £18.00

Moules Frites Mussels in a Garlic, White Wine & Cream Sauce, Served with a Side of Fries £18.00

Crispy Beer Battered Haddock erved with Twice-Cooked Chips, Mushy Peas & Tartare Sauce £16.50

Sesame Crusted Tuna Steak Served on a Crunchy Asian Slaw with Crispy New Potatoes and Finished with a Balsamic Reduction (GF)£18.50

SUNDAYS WE SERVE TAPAS & **ROAST DINNERS**

Your choice of Beef, Lamb, Ham, Chicken or Veg Wellington all served with Roast & Mashed Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Homemade Gravy

STARTFRS

Breaded Mushrooms Served with Wild Garlic Pesto & Homemade Spicy Tomato Relish (V) £8.50

Salt & Pepper **Battered King Prawns** Served with a Sweet Chilli Mayonnaise £9.00

Harrisa Kebab A choice of Marinated Chicken, Beef, Prawn or Halloumi Served in a Flatbread with Garlic Mayo and a Chilli dip. Served with a Fresh Salad & House Dressing (Can beV) £18.00 or £19.50 for Mixed

Pan Fried Chicken Served on a bed of Linguine and Asparagus with a White Wine & Tarragon Cream Sauce £17.00

Sundried Tomato Ravioli with Wild Garlic Pesto (VG)£16.50

Classic Chicken Caesar Salad Cos Lettuce, Anchovies, Croutons, finished with our Homemade Caesar Dressing (Can be GF) £16.00

Greek Salad Cherry Tomatoes, Cucumber, Olives, Red Onion & Vegan Feta Cheese, Served with a Pitta Bread (VG) (Can be GF) £15.50

Smoked Salmon Salad Mixed Leaf, Red Onion, Avacado, Cherry Tomatoes& Boiled Egg, finished with a Balsamic Dressing £16.50

Smoked Salmon Scottish Cured Smoked Salmon with Avacado & Cucumber. Finished with a Balsamic Glaze (GF) £9.00

Deep Fried Breaded Mozzarella Served on a Rich Tomato Sauce with Pesto & Parmesan Cheese (V) £8.00

MEXICAN MAINS

All served with Rice

Enchilada Suiza Tortilla Stuffed with Chicken Breast and Mixed Vegetables in a Sauce Topped with Cheese £16.00

Enchilada Espinicas Tortilla Stuffed with Spinach, Garlic, Peppers and Chilli in Creamy Sauce Topped with a Cheese, (can beV orVG) £15.50

Enchilada De Carne

Pan-fried Strips of Steak and Vegetables in a Tangy Tomato sauce, Oven Baked in a Flour Tortilla. £16.50

Chimichanga De Carne

Deep Fried Tortillas Stuffed with Strips of Beef or Chicken, Peppers and Onions in a Creamy Peppercorn Sauce, Beef or Chicken - £16.50

Jalapeño Pollo Chargrilled Chicken Breast Glazed with a Tequila, Lime & Jalapeño Cream Sauce, £16.00

Swap Rice for Fries - £1.00

FAIITAS

Your Choice of Filling Served on a Bed of Sizzling Vegetables with Guacamole, Salsa, Grated Cheese & Sour Cream and Fresh Tortillas (GF available)

Chicken: £15.50 • Steak: £16.00 • King Prawn: £16.50 Mixed: £16.50 • Halloumi: £16.00 V • Vegetable: £14.00 VG 'No Chicken' Chunks: £15.00 VG

FROM === **THE GRILL**

STEAKS	
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8oz Centre Barrel Fillet Steak	£30.00
10oz St. George Sirloin Steak	£28.00
10oz Ribeye Steak	£28.00

All cooked to your preference and served with Vine Tomatoes, Mushroom & Onion with either French Fries or Homemade Chips

STEAK ADDITIONS

Buttered Spinach	£4.00
Grilled Asparagus	£4.00
Garden Salad	£4.00
Surf & Turf King Prawns in Garlic & Thyme Butter	£6.00
STEAK SAUCES	£4.00

STEAK SAUCES

Peppercorn, Rich RedWine Jus or Dianne

BURGERS

The Andalusian Burger	£15.50
Our Own Recipe Beef Burger with Burger S	Sauce

£15.50

Crispy Chicken Burger Chicken Breast cooked in our Own Recipe Batter with Garlic Mayo

Grilled Halloumi Burger 1 £15.00 Grilled Halloumi with Baby Gem Lettuce, Beef Tomato, Red Onion & Sweet Chilli Sauce

All served in a Seeded Burger Bun, Baby Gem Lettuce, Red Onion & Tomato with either French Fries, Homemade Chips or Salt & Pepper Crinkle Cut Fries

Add Monterey Jack Cheese or Blue Cheese - £2 Add Crispy Bacon £2

PLEASE SEE SEPARATE MENU FOR OUR DELICIOUS **DESSERT SELECTION**

AFTER DINNER COCKTAILS

SALTED CARAMEL Espresso martini

Salted CaramelVodka, Khalua, Double Espresso

SNICKERTINI

Toffee & FudgeVodka, Cocoa Brun, Amaretto, Cream & Caramel

All £9 each

TIRAMISU MARTINI

Martel Brandy, Tia Maria, Vanilla & Cream

TERRY'S CHOCOLATE Orange white Russian

Carlisle Blood Orange Gin, Kahlua, Double Cream & Terry's Chocolate Orange Syrup

CUP CAKE MARTINI

Chambord, Raspberry Vodka, Vanilla & Pineapple Juice

PINA COLADA

KoKo Kanu, Coconut, Cream & Pineapple Juice

SPECIALITY COFFEES

IRISH Coffee

Made with Farrer's Hot Gates Speciality Coffee with your choice of whiskey and a cream floated finish

All £5.50 each

BRANDY Coffee

Made with Farrer's Hot Gates Speciality Coffee, with Courvoisier and a cream floated finish

BAILEYS COFFEE

Made with Farrer's Hot Gates Speciality Coffee, hold the milk, just add baileys.

COINTREAU Coffee

Made with Farrer's Hot Gates Speciality Coffee, with Cointreau and a cream floated finish.

LUXURY HOT CHOCOLATES

TERRYS CHOCOLATE ORANGE Hot chocolate £4.00 BAILEYS IRISH CREAM HOT CHOCOLATE £5.50

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