





# BIRMINGHAM RESTAURANT FESTIVAL

2 Courses £25 | 3 Courses £30

# TO BEGIN -

Choose one starter

## CHORIZO

Spicy mini chorizo glazed with honey & sherry vinegar.

## CROQUETTE

Beef rib or Porcini mushroom (v)

## WHITEBAIT

Crispy Whitebait, served with garlic aioli.

#### WILD PRAWNS

Succulent wild Atlantic prawns tossed in chilli, garlic & parsley on toasted Galician bread. (+£3)

## - MAINS -

Choose one main

## CHICKEN TAGLIATELLE

Juicy flame-grilled chicken breast with tagliatelle in a creamy blue cheese sauce, topped with fresh chives.

## FLAT IRON CHICKEN

Half a boneless chicken grilled on the parrilla, served with potato terrine, picante chimichurri & our house spicy red pepper sauce.

## RIBEYE

Grilled on the parrilla, this tender, juicy 340g ribeye steak oozes flavour! (+£12)

## DUROC PORK BELLY

Crispy Duroc pork belly, served with potato terrine & picante chimichurri.

## MARUCHA FLAT IRON

Lean & juicy flat iron steak taken from the shoulder. 240g

## BIFE FILLET TAIL

Tender and succulent and exceptionally soft. 220g (+£6)

#### STEAK SAUCES

Malbec, Peppercorn or Creamy Mushroom (+£2.50)

# SIDES Any two for £10

GARLIC MUSHROOMS | CAULIFLOWER PROVOLETA | CARROT ASADOS CREAMED LEEKS | TOMATO & RED ONION

## - DESSERTS -

Choose one dessert

## MUSCOVADO PUDDING

Sticky toffee Fiesta-style. Warming flavours of date & spice, served with toffee sauce and vanilla ice cream.

#### MANCHEGO CHEESECAKE

A smooth, baked cheesecake served with dulce de leche & coffee ice cream.



Terms & Conditions: The Birmingham Restaurant Festival Menu is available for tables of up to 6 guests. It cannot be combined with any other offers or privileges. Advance booking is required via the 'BRF25' booking link. Subject to availability.