

SPANISH NIGHT MENU

20TH APRIL

STARTERS

HOMEMADE MARINATED OLIVES V 5.75

BREAD AND OIL V 5.75

WARM SLICED BAGUETTE SERVED WITH OLIVE OIL AND BALSAMIC

ALBONDIGAS EN SALSA DE TOMATE 8.25

BEEF AND PORK MEATBALLS COOKED IN A GARLIC. ONION AND PARSLEY TOMATO SAUCE

PATATAS BRAVAS 7.95

FRIED POTATO CUBES TOPPED WITH A SMOKED SPICY TOMATO SAUCE

GAMBAS AL AJILLO 8.95

GARLIC. PARSLEY. SERVED WITH WARM BAGUETTE SLICES

SPANISH OMELETTE 7.25

GARLIC. PARSLEY. SERVED WITH WARM BAGUETTE SLICES

PINTO BEANS V 6.95

PINTO BEANS COOKED IN A SWEET SMOKED PAPRIKA WITH CARROTS AND SAFFRON

CHORIZO EN VINO ROJO 6.95

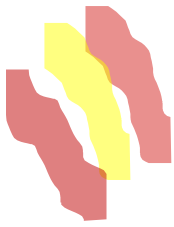
THICK MILD CHORIZO SLICES COOKED IN A RED WINE

GET 3 TAPAS OF YOUR CHOICE FOR £20

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN



MAINS

VEGETARIAN PEALLA VE 14.95
BELL PEPPERS. ARTICHOKE HEARTS. GARDEN PEAS

CHICKEN. CHORIZO AND SEAFOOD PAELLA 18.25
PRAWNS. MUSSELS. CALAMARI. CHICKEN BREAST

BACALAO A LA VIZCAINA 17.95
COD LOIN WITH ROASTED PEPPER SAUCE

OVEN BAKED PORK CHOPS A LA MADRILENE 15.95
SWEET PAPRIKA. GARLIC AND PARSLEY MARINATE SERVED WITH MASH POTATOES

DESSERTS

LEMON AND ALMOND CAKE 6.95
FRESH BLUEBERRIES AND ICING SUGAR

HOMEMADE CHURROS 7.25
CINNAMON SUGAR OR CHOCOLATE SAUCE

ALTON

PLEASE SPEAK TO A MEMBER OF OUR STAFF IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES.

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

WWW.FRENCHHORN.CO.UK

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