sundays
at The Beeswing

1 course for £20 | 2 courses for £24 | 3 courses for £28

Starters

MORCILLA & QUAIL'S EGG
Crispy morcilla on baguette slices & topped with fried quails eggs

PAN CON TOMATE
Spanish crystal bread, crushed tomatoes, drizzled with olive oil, & sea salt

PADRON PEPPERS
Fried green peppers with flaky sea salt

TXISTORRA SAUSAGE ROLLS
Basque chorizo & Jamon Ibérico puff pastry sausage rolls in puff pastry

The Main Event

Changing weekly. This week's meat and vegetarian options:

RIOJA COOKED BEEF CHEEKS
Galician Beef Cheeks slow cooked in rioja, served with a Salsa Espanola - a Spanish take on gravy made with carrots, onions, beef stock and sherry.

PISTO STUFFED AUBERGINE
Aubergine stuffed with Spanish ratatouille and topped with manchego cheese and panko breadcrumbs.
*can be vegan on request

Both options are served with a croqueta, crispy patatas, seasonal roast vegetables and a rich, glossy 'salsa española'

Desserts

BURNT BASQUE CHEESECAKE
Baked cheesecake with a flamed exterior and a creamy yet light centre

CHOCOLATE NARANJA
Silky chocolate—orange pot with a sprinkle of sea salt

Recommended Wine of the Week
See Blackboard