

ARTÀ

APRIL SET MENU

£37.50 PER PERSON

STARTERS

ENSALADA DE SAN ISIDRO (GF)

Tuna in Olive Oil with Fresh Salad and Hard Boiled Eggs on a Bed of Romaine Lettuce

SWEET POTATO VELOUTÉ (V)(VGA)(GFA)

Saffron Katy Rodgers Crème Fraîche & Artisan Bread Roll

AYRSHIRE CHICKEN LIVER PARFAIT (GFA)

Cress & Radish Salad, Spiced Quince Jam, Arran Oaties

PICKED HAM (GF)

Pistachio, Watercress & Pink Lady Apple Salad

MAINS

ROAST CHICKEN SUPREME STUFFED WITH HAGGIS

Confi Potato, Green Beans, Asparagus & Whiskey Sauce

PAELLA DE VENDURAS (VG)(GF)

Mediterranean Vegetables: Aubergine, Courgette, Red Peppers, Bomba Paella Rice

FARMED SEABASS FILLET (GF)

Paprika Butter Asparagus, Warm Piquillo Pepper Potato Salad & Almond Pesto

HARISSA SPICED BORDERS LAMB SHOULDER (GF)

Spanish Style Rice, Toasted Pine Kernels & Saffron Crème Fraîche

DESSERTS

LEMON CURD TARTLET (V)(GFA)

Vanilla Whipped Cream, Raspberry

BAKED VANILLA CHEESECAKE (V)

Pineapple & Mango Salsa

TIRAMISU

Callebant Chocolate Sauce, Coffee Sorbet

CHOCOLATE BROWNIE (VGA)

Tipsy Cream, Chocolate Sauce, Berries



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ARTÀ

MAY SET MENU

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STARTERS

SPICED SQUASH SOUP (V)(VG)(GFA)

Coriander Oil, Artisan Bread Roll

OAK SMOKED SALMON (GFA)

Pickled Shallots, Baby Capers, Katy Rodgers Crème Fraîche, Farmhouse Bloomer, Smoked Sea Salt Butter

PIRIÑACA SALAD (V)(VG)

Heirloom Tomatoes, Green pepper, Red Onion, Apple Cider Vinegar

BUFFALO MOZZARELLA & HEIRLOOM TOMATO CAPPRAISE (V)

Sherry Vinegar, Micro Basil

MAINS

SAFFRON & WILD GARLIC STUFFED CHICKEN BREAST

Confi Potato, Baby Carrots & Pink Peppercorn Sauce

PAPRIKA BUTTER COD FILLET

Toasted Flaked Almonds, Provencal Vegetables & Bravas Potatoes

MAPLE CURED PORK LOIN

Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Apple Cider Jus

SWEET POTATO, BOC CHOI & COURGETTE CURRY (V)(VG)(GFA)

Coriander scented Rice, Cumin Oil & Mini Poppadom's

DESSERTS

DUE OF CHOCOLATE DELICE

Mascarpone, Orange Syrup

TARTA DE NARANJA (V)(VGA)(GF)

Seville Orange Tart, Chocolate Sauce

HONEY & ORANGE POLENTA CAKE

Almond Crumb & Orange Sorbet

RIOJA POACHED PEAR (V)(VGA)(GF)

Cinnamon Yogurt, Candied Walnuts



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ARTÀ

JUNE SET MENU

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STARTERS

ROASTED PLUM TOMATO SOUP (VG)(GFA)
Ciabatta Croutons

BUFFALO MOZZARELLA & HEIRLOOM TOMATO CAPPRAISE (V)
Sherry Vinegar, Micro Basil

AYRSHIRE CHICKEN LIVER PARFAIT (GFA)
Cress & Radish Salad, Spiced Quince Jam, Arran Oaties

PAPRIKA & SAFFRON HUMMUS (VG)(GFA)
Toasted Almonds, Orange Blossom Oil, Herb Croutes

MAINS

ROAST CHICKEN SUPREME STUFFED WITH HAGGIS
Confi Potato, Green Beans, Asparagus & Whiskey Sauce

LEMON & ROSEMARY SALMON FILLET
Crushed New Potatoes & Pea, Samphire Fricassee

CORDERO EN VINO Y GARBANZOS
Braised Lamb Shoulder, Rose Harrisa, Red Wine, Chickpeas

VEGAN FETA & BUTTERNUT SQUASH WELLINGTON (V)(VG)
Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DESSERTS

LEMON CURD TARTLET (V)(GFA)
Vanilla Whipped Cream, Raspberry

BAKED VANILLA CHEESECAKE (V)
Pineapple & Mango Salsa

TIRAMISU (GF)
Callebaut Chocolate Sauce, Coffee Sorbet

CHOCOLATE BROWNIE (VGA)
Tipsy Cream, Chocolate Sauce, Berries



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JULY SET MENU

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STARTERS

ROAST PARSNIP SOUP (V)(VG)(GFA)

Cumin Oil, Artisan Bread Roll

ENSALADA DE SAN ISIDRO (GF)

Tuna in Olive Oil with Fresh Salad and Hard Boiled Eggs on a Bed of Romaine Lettuce

OAK SMOKED SALMON (GFA)

Pickled Shallots, Baby Capers, Katy Rodgers Crème Fraîche, Farmhouse Bloomer, Smoked Sea Salt Butter

PIQUILLO PEPPER & MANCHEGO TARTLET (V)

Sweet Red Onion Marmalade, Baby Leaf Salad & Almond Pesto

MAINS

SERRANO WRAPPED CHICKEN SUPREME

Chorizo & Chickpea Stew, Balsamic Roasted Cherry Tomatoes & Baby Potatoes

BRAISED FEATHER BLADE OF BEEF (GF)

Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Rioja, Baby Onion Jus

PAPRIKA BUTTER COD FILLET (GF)

Toasted Flaked Almonds, Provencal Vegetables & Bravas Potatoes

RISOTTO OF WILD MUSHROOMS (V)(VGA)

Thyme & Italian Hard Cheese with Truffle Oil

DESSERTS

BRÛLÉED CRÈME CATALANA (GFA)

Strawberry, Lime Shortbread

SPANISH APPLE TARTLET

Candied Nuts, Creme Anglaise

ETON MESS

Fresh Ripe Strawberries, Whipped Meringue, Strawberry Jelly

CHOCOLATE & ORANGE TART (VG)

Orange Sorbet, Berry Granola



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ARTÀ

AUGUST SET MENU

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STARTERS

SWEET POTATO VELOUTÉ (V)(VGA)(GFA)
Saffron Katy Rodgers Crème Fraiche & Artisan Bread Roll

AYRSHIRE CHICKEN LIVER PARFAIT (GFA)
Cress & Radish Salad, Spiced Quince Jam, Arran Oaties

PICKED HAM (GF)
Pistachio, Watercress & Pink Lady Apple Salad

TOMATO & GARLIC BRUSCHETTA (VG)
Cucumber & Poppyseed Salad

MAINS

SERRANO WRAPPED CHICKEN SUPREME (GF)
Chorizo & Chickpea Stew, Balsamic Roasted Cherry Tomatoes & Baby Potatoes

FARMED SEABASS FILLET (GF)
Paprika Butter Asparagus, Warm Piquillo Pepper Potato Salad & Almond Pesto

HARISSA SPICED BORDERS LAMB SHOULDER (GF)
Spanish Style Rice, Toasted Pine Kernels & Saffron Crème Fraiche

PAELLA DE VENDURAS (VG)(GF)
Mediterranean Vegetables: Aubergine, Courgette, Red Peppers, Bomba Paella Rice

DESSERTS

BRÛLÉED CRÈME CATALANA (V)(GFA)
Strawberry, Lime Shortbread

SPANISH APPLE TARTLET (V)
Candied Nuts, Creme Anglaise

ETON MESS (V)(GF)
Fresh Ripe Strawberries, Whipped Meringue, Strawberry Jelly

CHOCOLATE & ORANGE TART (V)(VGA)(GF)
Candied Nuts, Clotted Cream



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ARTÀ

SEPTEMBER SET MENU

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STARTERS

SPICED SQUASH SOUP (V)(VG)(GFA)

Coriander Oil, Artisan Bread Roll

OAK SMOKED SALMON (GFA)

Pickled Shallots, Baby Capers, Katy Rodgers Crème Fraîche, Farmhouse Bloomer, Smoked Sea Salt Butter

PIQUILLO PEPPER & MANCHEGO TARTLET (V)

Sweet Red Onion Marmalade, Baby Leaf Salad & Almond Pesto

BUFFALO MOZZARELLA & HEIRLOOM TOMATO CAPPRAISE (V)

Sherry Vinegar, Micro Basil

MAINS

SAFFRON & WILD GARLIC STUFFED CHICKEN BREAST

Confi Potato, Baby Carrots & Pink Peppercorn Sauce

BRAISED FEATHER BLADE OF BEEF

Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Rioja, Baby Onion Jus

SWEET POTATO, BOC CHOI & COURGETTE CURRY (V)(VG)(GFA)

Coriander scented Rice, Cumin Oil & Mini Poppadom's

LEMON & ROSEMARY SALMON FILLET (GF)

Crushed New Potatoes & Pea, Pancetta, Samphire Fricassee

DESSERTS

DUE OF CHOCOLATE DELICE

Mascarpone, Orange Syrup

HONEY & ORANGE POLENTA CAKE

Almond Crumb & Orange Sorbet

SELECTION OF SPANISH CHEESES (GFA)

Quince, Charcoal Oatcakes, Apple, Celery

STICKY TOFFEE PUDDING (V)

Smoked Almond Crumb, Butterscotch, Salted Caramel Ice Cream



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OCTOBER SET MENU

£37.50 PER PERSON

STARTERS

ROASTED PLUM TOMATO SOUP (V)(VG)(GFA)

Ciabatta Croutons

AYRSHIRE CHICKEN LIVER PARFAIT (GFA)

Cress & Radish Salad, Spiced Quince Jam, Arran Oaties

PAPRIKA & SAFFRON HUMMUS (V)(VG)(GFA)

Toasted Almonds, Orange Blossom Oil, Herb Croutes

PIRIÑACA SALAD (V)(VG)

Heirloom Tomatoes, Green pepper, Red Onion, Apple Cider Vinegar

MAINS

ROAST CHICKEN SUPREME STUFFED WITH HAGGIS

Confit Potato, Green Beans, Asparagus & Whiskey Sauce

LEMON & ROSEMARY SALMON FILLET

Crushed New Potatoes & Pea, Pancetta, Samphire Fricassee

MAPLE CURED PORK LOIN

Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Apple Cider Jus

VEGAN FETA & BUTTERNUT SQUASH WELLINGTON (V)(VG)

Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DESSERTS

LEMON CURD TARTLET (V)(GFA)

Vanilla Whipped Cream, Raspberry

BAKED VANILLA CHEESECAKE (V)

Pineapple & Mango Salsa

TIRAMISU (GF)

Callebaut Chocolate Sauce, Coffee Sorbet

CHOCOLATE BROWNIE (VGA)

Tipsy Cream, Chocolate Sauce, Berries



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NOVEMBER SET MENU

£37.50 PER PERSON

STARTERS

ROAST PARSNIP SOUP (V)(VG)(GFA)

Cumin Oil, Artisan Bread Roll

PIRIÑACA SALAD (V)(VG)

Heirloom Tomatoes, Green pepper, Red Onion, Apple Cider Vinegar

OAK SMOKED SALMON (GFA)

Pickled Shallots, Baby Capers, Katy Rodgers Crème Fraîche, Farmhouse Bloomer, Smoked Sea Salt Butter

PIQUILLO PEPPER & MANCHEGO TARTLET

Sweet Red Onion Marmalade, Baby Leaf Salad & Almond Pesto

MAINS

BRAISED FEATHER BLADE OF BEEF

Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Rioja, Baby Onion Jus

PAPRIKA BUTTER COD FILLET

Toasted Flaked Almonds, Provencal Vegetables & Bravas Potatoes

RISOTTO OF WILD MUSHROOMS (V)(VGA)

Thyme & Italian Hard Cheese with Truffle Oil

HARISSA SPICED BORDERS LAMB SHOULDER (GF)

Spanish Style Rice, Toasted Pine Kernels & Saffron Crème Fraîche

DESSERTS

BRÛLÉED CRÈME CATALANA (V)(GFA)

Strawberry, Lime Shortbread

SPANISH APPLE TARTLET (V)

Candied Nuts, Creme Anglaise

CHOCOLATE & ORANGE TART (VG)

Orange Sorbet, Berry Granola

RIOJA POACHED PEAR (V)(VGA)(GF)

Cinnamon Yogurt, Candied Walnuts



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