



Haighton Manor

An Evening in Spain

Welcome

Glass of Mahou beer on arrival

Course One

Catalan tomato bread , garlic, tomato, Serrano ham *235 kcal*

Paired with a beautiful Albariño from the Castro Martin Family Estate in the Galicia region

Course Two

Spicy chorizo, honey, red wine (gf) *618 kcal*

Patatas bravas, garlic aioli (v, gf) *433 kcal*

Padron peppers, sea salt (vg, gf) *131 kcal*

Accompanied by the wonderful Don Jacobo Rioja Reserva

Course Three

Crema Catalan, Catalanian shortbread (v) *351 kcal*

Finished with Gonzalez Byass Noe 30 year old Pedro Ximenez from Jerez in Southern Spain

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

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