

sunborn GASTROBAR

BAR BITES

GARLIC KING PRAWNS (Cr)

King prawns sauteed with garlic, herbs, lemon and Sauvignon Blanc

£7/INC

HALLOUMI STICKS

Crispy breaded halloumi sticks (Cer, D, Sd)

£6/INC

VEGAN WRAP

Seasonal vegetables with pomegranate tahini dressing

£7/INC

SPICY BUFFALO WINGS (Sd, Cer, Cel)

Crispy buffalo chicken wings, served with fries and creamy ranch dip

£7/INC

BREAD BASKET

£3/INC

APPETIZERS

TUNA TARTARE (F, Cer, So, Sesame Seeds)

Tuna tartar with avocado and soy-lime dressing

£18/ £4

SPANISH GAMBAS (Cr)

King prawns sauteed with garlic, herbs, lemon, Sauvignon Blanc and marinara sauce

£17/ £3

CALAMARI (M, Cer, E, D)

Fried calamari with tartar sauce

£14/INC

AVOCADO & MANGO PRAWN SALAD (Cr, N)

Fresh prawns with avocado and mango, dressed with a sweet and sour pepper vinaigrette

£16/ INC

VEGAN NACHOS (Cer, D, Sd)

Crispy tortilla chips, melted vegan cheese and guacamole

£12/ INC

LOADED NACHOS WITH CHILI CON CARNE (Cer, D, Sd)

Crispy tortilla chips, melted cheese and chili con carne

£17/ INC

CROQUETS (Cer, D, E, Sd)

Beef croquets with red wine sauce

£12/INC

PORTOBELLO MUSHROOM (D)

Sauteed with garlic butter

£12/INC

GASTRO-BURGERS & CLASSICS

All burgers are 250gm served with hand-cut fries

WAGYU £19/ £2 (Cer, D, E, Mu, Sd)

Beef patty with aged cheese, homemade pickles and truffle oil

IBERIAN PORK £17/INC (Cer, D, Mu, Sd)

Shoulder patty cut with cheddar cheese, caramelized red onion, rocket and sun-dried tomatoes

MEDITERRANEAN LAMB £18/INC (Cer, D)

Lamb patty with feta cheese, fresh tomatoes and tzatziki sauce
(Choice of hand-cut fries or vegetable couscous)

CRISPY CHICKEN £16/INC (Cer, D, E, Mu)

Crispy chicken breast with Emmental cheese, tartar and chipotle sauces

PREMIUM VEGAN £15/INC (Cer, So, Mu)

Fresh vegetables, vegan cheese and soy vegan mayonnaise

FISH & CHIPS £16/INC (F, Cer, E, D)

Crispy beer-battered fish served with mushy peas and tartar sauce

GOAT CHEESE SALAD £16/INC (D, E, Mu, Cer)

Crispy chicken, mixed greens and mustard vinaigrette

HALF BOARD | INCLUDES 3 COURSES

- APPETIZER OR BAR BITES
- BURGER, MAIN OR PIZZA
- DESSERT

BREAD & BUTTER, WATER, TEA & COFFEE

ANY SUPPLEMENT IS SHOWN AS SECOND PRICE

Most of our dishes are crafted using organic, eco-label led, fairtrade and locally sourced ingredients for a delicious and sustainable dining experience.
Enquire with our staff about vegan alternatives available on our menu.

JOSPER CHARCOAL GRILLED

All meats are served with Spanish-style potatoes, All fish are served with sauteed broccoli and baby carrots

ENTRECÔTE VACA RUBIA GALLEGA (Cer)	£40/£18
RIBEYE (Cer)	£30/ £10
IBERIAN PORK TENDERLOIN	£20/INC
GOLDEN ROASTED CHICKEN PICANTON	£18/ INC
SEA BASS WITH GREEN HERBS SAUCE (F, N)	£20/INC
GRILLED SALMON (F)	£26/ 14
CAULIFLOWER STEAK WITH MOROCCAN SAUCE ✓	£12/INC

SIDES

GRILLED ASPARAGUS	£4
SAUTEED MUSHROOMS WITH GARLIC AND PARSLEY (D)	£4
ROASTED PIQUILLO PEPPERS	£4
CORN ON THE COB WITH BUTTER (D)	£4
ROASTED POTATOES WITH ROSEMARY	£4
HAND CUT FRIES	£4

CLASSIC ITALIAN PIZZA

MARGHERITA (Cer, D) San Marzano tomato sauce, buffalo mozzarella, fresh basil and extra virgin olive oil	£15/ INC
PIZZA QUATTRO FORMAGGI (Cer, D) Four-cheese pizza with mozzarella, gorgonzola, parmesan and emmental	£17/INC
DIAVOLA (Cer, D) San Marzano tomato sauce, mozzarella, Italian spicy salami, chili and extra virgen olive oil	£16/INC
CAPRICCIOSA (Cer, D) San Marzano tomato sauce, mozzarella, ham, mushrooms, artichokes, olives and basil- infused oil	£16/INC

FRESH HANDMADE PASTA

TAGLIATELLE ALFREDO (Cer, D, E) Fresh tagliatelle with butter, garlic and Parmesan CHOICE OF: Chicken +£3 / Portobello mushroom +£1.5	£12/ INC
GNOCCHI AL POMODORO & BASILICO (Cer) Potato gnocchi with San Marzano tomato sauce and fresh basil	£12/INC

SOMETHING SWEET

NEW YORK CHEESECAKE £7/INC (Cer, E, D) Creamy cheesecake with red berry coulis
BROWNIE WITH WHITE CHOCOLATE SOUP £7/INC (Cer, D, E, So) Warm chocolate brownie served with white choclade soup
CREMA CATALANA £7/INC (Cer, D) Traditional Catalan Cream with caramelised sugar
TIRAMISU ESPRESSO WITH AMARETTO GANACHE £7/INC (Cer, D, N, So) Coffee-soaked tiramisu with amaretto ganache
DARK CHOCOLATE AND AVOCADO MOUSSE £7/INC ✓ Dark chocolate and avocado mousse
VANILLA CREAM MILLE-FEUILLE £7 /INC (CER E, D) Crisp puff pastry layered with vanilla cream

Please let waiting staff know if you have any food allergies or special dietary needs

NUTS	N	SULPHUR DIOXIDE	Sd
PEANUTS	P	MUSTARD	Mu
EGGS	E	LUPINS	L
MILK & DAIRY	D	SOYA	So
MOLLUSCUS	M	CELERY	Cel
CRUSTACEANS	Cr	CEREAL	Cer
FISH	F	VEGAN	✓
		VEGETARIAN	✓

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR ALL DRINKS AND FOOD CONSUMED IN RESTAURANTS AND BARS