

Carta Española

Five Bells Inn Edenham



Friday 17th October | £40 per person

Tapas

A selection of smaller dishes to start for two people. To include all of the following.

Aceitunas, Pan y Aceite

Spanish olives, bread and oil (v).

Morcilla de Burgos

Traditional spiced black pudding, rice and mixed herbs, garnished with sliced red pepper.

Champiñones Rellenos de Ajo

Garlic stuffed mushrooms (v).

Tigres

Diced mussel and bechamel sauce, covered in breadcrumbs and deep fried in the shell, served with optional sherry.

Croquetas de Jamón Serrano y Manchego

Serrano ham and manchego cheese croquettes.

Platos Principales

Choose one of the following main dishes.

Cordero Asado

Speciality dish from Castilla y Leon. Slow roasted young lamb quarter, sliced roast potatoes, fresh salad and bread. To share between two.

Paella de Marisco

Seafood paella with squid, mussel and prawn.

Pimiento Relleno de Arroz y Verduras

Stuffed red pepper with rice and vegetables (v).

Bacalao a la Plancha

Grilled cod, new potatoes, buttered greens, romesco sauce.

Postres

Choose one delicious dessert.

Pastel de Crema

Custard cream pastry (v).

Arroz con Leche

Rice pudding with a hint of orange and lemon (v).

Crema Catalana

A lighter version of a crème brûlée with caramel (v).

Tabla de Quesos

Cheeseboard with manchego, serrano ham and fig (v). To share between two.

Please inform a member of staff of any allergies or dietary requirements.