

# Borellis

bar • restaurant  
Est. 1987

## APPETISERS

|   |   |
|---|---|
| Green Spanish Gordal Olives * VG / GF                   | 4 |
| Balsamic Onions, Goats Cheese and Rocket Flatbread * V  | 6 |
| Chorizo, Artichoke and Feta Flatbread *                 | 6 |
| Serrano Ham, Mushroom and Manchego Flatbread *          | 6 |
| Ham Hock and Cheddar Croquettes with Tomato Chutney *   | 5 |
| Breaded Whitebait with Saffron and Garlic Aioli *       | 6 |
| Blistered Padron Peppers with Maldon Sea Salt * VG / GF | 5 |

## FISH

|   |    |
|---|----|
| King Prawns in Chilli, Garlic and Parsley Oil GF                            | 10 |
| Scallops, Romesco Sauce, Crispy Serrano Ham and Basil GF                    | 10 |
| Chargrilled Squid, Swiss Chard, Chorizo and Borlotti Bean Cassoulet * GF    | 8  |
| Tempura Plaice, Fennel Salad, Saffron and Garlic Aioli *                    | 9  |
| Butterflied Sardines, Crushed Potatoes, Spring Onion and Tomato Vierge * GF | 8  |
| Skate Wing, Brown Shrimp Butter, Samphire and Mashed Potato GF              | 12 |

## MEAT

|   |    |
|---|----|
| Chicken and Chorizo Skewers, Roasted Peppers and Basil * GF                   | 8  |
| Lamb Cutlet, Butternut Puree, Salsa Verde and Pinenuts GF                     | 10 |
| Pork Ribeye, Caponata, Sage and Kale * GF                                     | 9  |
| Spiced Chicken Leg, Apricot Ketchup, Mango Salsa and Corriander * GF          | 8  |
| Whole Roasted Quail, Citrus Butter, Savoy Cabbage, Bacon and Beetroot GF      | 12 |
| Braised Beef Cheek, Celeriac Puree, Mushrooms, Pickled Shallot and Truffle GF | 10 |

## SIDES

|  |   |
|--|---|
| French Fries * VG / GF                                   | 3 |
| Polenta and Parmesan Fries * V                           | 5 |
| Tomato, Rocket and Shallot Salad * VG / GF               | 4 |
| Mediterranean Vegetable Couscous and Beetroot Salad * VG | 4 |
| Garlic Ciabatta * V                                      | 4 |
| Savoy Cabbage and Bacon Lardons * GF                     | 5 |
| Mashed Potato and Black Truffle * V / GF                 | 5 |

## PAELLA

Paella, Spain's most famous dish, comes from the region of Valencia. Cooked traditionally with short grain rice, saffron and smoked paprika which we source from Spain for the authentic flavour.

|  | Tapas | Large |
|--|-------|-------|
| <b>Vegetarian/Vegan GF</b><br>Peppers, Peas, Green Beans and Artichoke | 7*    | 12    |
| <b>Meat GF</b><br>Chicken, Chorizo, Peppers and Peas                   | 8*    | 14    |
| <b>Fish GF</b><br>King Prawns, Squid and Scallops                      | 10    | 18    |

## VEGETARIAN / VEGAN

|   |   |
|---|---|
| Spanish Tortilla, Tomato and Rocket Salad * V / GF                    | 6 |
| Borlotti Bean Cassoulet, Celeriac, Mushroom and Swiss Chard * VG / GF | 7 |
| Patatas Bravas, Spicy Tomato Sauce and Parsley * VG / GF              | 6 |
| Spinach, Feta, and Lemon Filo Pastries * V                            | 7 |
| Tempura Aubergine, Rosemary and Honey Dressing * V                    | 7 |
| Sage Gnocchi, Butternut Puree, Mushrooms and Pinenuts * V             | 8 |

## MIDWEEK OFFERS

Tuesday to Thursday, Lunch and Dinner

Choose from any dishes marked with a \*

**3 Dishes Only 18**

**5 Dishes Only 27**

## KIDS

|   |   |
|---|---|
| Cheese and Tomato Flatbread * V                       | 6 |
| Tempura Plaice, Fries and Peas *                      | 8 |
| Breaded Chicken Goujons, Fries and Peas *             | 8 |
| Tomato Penne Pasta topped with cheddar * V            | 7 |
| Vegan Paella, Peppers, Peas and Green Beans * VG / GF | 7 |

All kids meals include a small soft drink and a scoop of ice cream

## DESSERTS

|   |                 |
|---|-----------------|
| Churros and Dark Chocolate Sauce * V  | 6               |
| Basque Cheesecake, Blackberry Compote and Honeycomb * V                             | 7               |
| White Chocolate Pannacotta, Spiced Rum Roasted Pineapple and Coconut Ice Cream * GF | 7               |
| Cherry and Almond Bakewell, Poached Cherries, Kirsch and Cherry Ice Cream * V       | 7               |
| Selection of Artisan Cheese, Crackers, Pear and Saffron Chutney V                   | 3<br>per cheese |
| Ice Cream and Sorbet V / GF (please ask for available flavours)                     | 2<br>per scoop  |

See Our Black Boards For  
Fish And Steak Specials

V - Vegetarian VG - Vegan GF - Gluten Free

An optional 12.5% gratuity will be added to your final bill.

Please inform your server of any allergies you have before ordering your meal. Our chefs will advise accordingly.

ENJOY ■ REVIEW ■ SHARE



www.borellis.co.uk