

# Autumn

## Lunchtime Homely Dishes

This Autumn we are cooking some of those lovely homely dishes we all cherish and miss! Every week we will have a different homely special for lunchtime, so look out for your favourite week and book your table today.

15€ per dish & include a glass of wine or cava.

10-14 Sept

### **Mother's Fish Pie**

Topped with creamy mash packed with prawns, salmon and sea bass

17-21 Sept

### **Granny's Lamb Stew**

Slow cooked organic lamb with grannys dumplings

24-28 Sept

### **My Dad's Steak & Guinness Pie**

Slow braised tender beef steeped in Guinness sauce with crusty pastry

1-5 Oct

### **Toad In The Hole**

Made with English pork and leek sausages, delicious homemade Yorkshire pudding & red wine gravy!

8-12 Oct

### **Roast Beef With Yorkshire Pudding**

Quality beef of course with homemade Yorkshire & homemade horseradish

15-19 Oct

### **Aunt's Shepherds Pie**

Made from organic minced lamb, herbs and special spices

22-26 Oct

### **Chicken & Mushroom Pie Campo**

Chicken, field mushrooms, creamy white wine & parsley sauce, crusty pastry