



Picton House Menu

SMALL PLATES

Olives, chargrilled sourdough (vg)

Jamon and Manchego croquetas

-Spanish ham and hard cheese bites, crispy on the outside, savory creamy center with roasted pepper sauce

Gambas al ajillo

-King prawns with garlic, herbs and butter with crusty sourdough

Potatoes bravas (vgo)

-Crispy light potatoes, rich tangy tomato sauce with aioli

Calamar, lemon alioli

-Fresh coated and fried squid, lemon and garlic mayonnaise

Pan con tomate (vg)

-Chargrilled sourdough, rubbed with garlic and olive oil then topped with vine ripened tomatoes from the local garden

Arancini de arros negre , alioli

-A Sicilian street food, squid ink risotto balls deep fried with dipping sauce, a real taste of the sea

Hummus royal, flat breads (vg)

Chicken wings (marinade of the day)

SPECIALS

Lamb breast, honey glazed heritage carrots, spiced seeds, goats curd, chargrilled courgette,

Whole butterflied mackerel , Caponata , crispy shallots

Mussels with chorizo and garlic, toasted sourdough

Crab linguine, roast cherry tomatoes

SALADS AND BAGUETTES (of the day)

Pan seared squid and chorizo, sourdough croutons, local leaves, onion tops and a roast cherry tomato vinaigrette

Caponata, chargrilled courgettes, local leaves, crispy shallots (vg)

Sourdough baguette, tomato, Serrano ham, olive oil

Sourdough baguette, Romesco, chargrilled pepper, hummus (vg)

SWEETS

Chocolate and salt caramel mouse, praline

Crema catalan, cherry puree, almonds

Affogato, vanilla, frangelico

Cheese