



# Paella Night

Saturday | 17:30-19:45

On Saturday nights we will be serving Paella to suit all. With classic meat and seafood alongside a vegan option it's sure to be a great way to settle in for the weekend.

## Mains

**The Hideout Paella** **15.00**

Homemade paella with Creedy Carver free range chicken, Palacios, Albelda de Iregua chorizo, and saffron.

– Add king prawns **4.00**

**Garden Paella (VE)** **13.00**

Homemade paella with Walled Garden and locally sourced vegetables.

**Pipirrana** **4.00**

A homemade salad with fresh tomatoes, cucumber, peppers and onions, all sourced as locally as possible.

**Ensaladilla Rusa (VE)** **4.00**

A Spanish twist on a potato salad made with potatoes, roasted red peppers, capers, English garden peas and bound with mayonnaise.

## Sweets

**Crème Catalana** **5.00**

A traditional Spanish crème brûlée made with orange, cinnamon and vanilla.

**Dark Chocolate Pot (VE)** **5.00**

A homemade dark chocolate mousse served with topping of the day.

**Luscious Ice Cream** **4.00**

A selection of organic ice-creams from Neston Estate, Wiltshire.

If you have an allergy to certain foods, please inform a member of the team before ordering. A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

