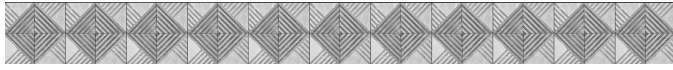


PEPITO



DINNER

MONDAY MENU DEL DIA

Mezze plate

-

Ham & cheese croqueta, prawn cocktail, slow cooked pork belly
with green sauce

Baked aubergine involtini with Moroccan spiced vegetable cous
cous
& flat bread crisps

Roast fillet of seabass with garlic Portavogie prawns

Roast breast of local chicken with potato gratin & bacon,
mushroom & onion jus

Flat iron steak au poivre, frites & rocket salad

Manchego & gorgonzola with biscuits, frozen grapes &
onion marmalade

Chocolate crèmeux

Pepito Turkish Eton mess

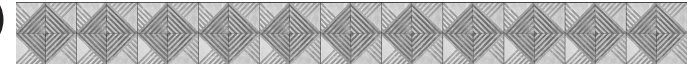
Warm pear & almond tart with vanilla ice cream

1 course £16 / 2 course £20 / 3 course £25

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipments or ingredients used.

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