



Tapas Menu

Bread with Balsamic & Oil £3.50 - Marinated Pitted Olives £3.50 - Harissa Gordal Olives - £3.50

Seafood

Recommended Wine – Picpoul de Pinet - £7 Glass

Gambas – Wild Atlantic Prawns with Lemon & Garlic (DF*, GF*) £8.50

Smoked Paprika Taramasalata, Homemade Flatbreads £5.50

Arroz Nero, Parmesan & Prawns £7.50

Crispy Calamari & Tzatsiki (DF*) £6

Boquerones (DF*, GF*) £4.50

Fish Platter – Prawns, Calamari, Boquerones & Salad £14

Meat

Recommended Wine – Montepulciano - £7 Glass

Albondigas – Pork Meatball in Spiced Tomato Sauce (DF*, GF*) £6

Iberico Pork Bavette with Manzanilla Glaze & Crackling (GF*) £7

Hot Chorizo with Red Onion & Bread (GF*) £5

Serrano Ham from Teruel (DF*, GF*) £6

Meat Platter – Serrano Ham, Herbed Salami, Blue Cheese Salami £15

Vegetarian

Recommended Wine – Rioja Blanco - £6.50 Glass

Roast Carrot & Caraway Puree with Feta, Mint & Flatbread (Df*, GF*) £4.95

Beetroot Carpaccio with Walnuts & Goats Cheese Dressing (GF*) £6

Rice Stuffed Vine Leaves with Mint & Lemon (DF*, GF*) £4.50

Potato Tortilla with Smoked Red Pepper Aioli (GF*) £4.95

Creamy Feta Stuffed Peppers (GF*) £4.95

Vegetarian Platter - Feta Pepper, Vine Leaves, Hummus, & Flatbread £14

Dairy

Recommended Wine - PX Piedra Luenga (Organic, Spain) £4.50 Glass

Rosemary Cured Manchego & Biscuits £5.75

Goats Cheese Baked in Filo with Tomato Fondue £5.75

Montgomery Cheddar with Chutney & Biscuits £5.75

Cheese Platter £12

Pink Pepper Salted Chips – Pan Fried Vegetables – Mixed Salad - Patatas Bravas £3.50 each

A Discretionary 10% will be added to your bill

Dishes may contain nuts, please advise your server of any allergies.

DF* either already Dairy Free or on request / GF* either already Gluten Free or on request