

# MAIN MENU

Our menu is Spanish influenced with a few of our own little extras as a nod to our past.

We recommend 2-3 dishes per person but feel free to order as little or much as you wish.

All dishes are freshly prepared and are served as and when they are ready. Please inform your server if you wish to have these served to your preferred pace.

## TO GRAZE

-Side of Bread with Oil and Hummus (v,df *)	3.50
-Mixed Olives (v, df, gf)	3.00
-Mixed Olives and Breads (v, df, *)	4.00
-Catalan Bread (v, df,*)	4.00
-Padron Peppers with Sea Salt (v, df, gf)	4.50
-Mini Salmon and Crab Fish cakes with Lemon Aioli	4.00
-Spanish Meat Selection and Breads (df,*)	9.00
-Spanish Cheese Board with Breads (v,*)	9.00
-Spanish Meats and Cheese with Breads (*)	11.00
-Vegetarian Anti Pasti and Breads (v, *) (Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	8.00

## BRUSCHETTAS

-Goats Cheese with Red Onion and Sun-blush Tomatoes (v)	3.50
-Salmon, Avocado and Crab (df)	4.50
-Mushroom, Garlic and Pesto Cream (v)	4.00
-Serrano Ham with Manchego Cheese	4.00

## SALADS

-Smoked Salmon Salad with tastes of Beetroot (gf, df)	6.50
-Roast Duck Salad with Serrano Ham and Rocket (gf, df)	7.00
-Tomato and Onion Salad with Basil Dressing (v, gf)	4.00
-Beetroot, Rocket and Goats Cheese Mousse (v, gf)	5.00

## SEAFOOD

-Mackerel Fillet with Fennel slaw, Orange and Horseradish Cream-(gf)	6.50
-Octopus on Pea Puree, Sunblush Tomato, and Serrano Ham (gf, df)	8.50
-King Prawns with Chilli Garlic and Coriander Butter (gf)	7.50
-Paella Marinera, Rice with Prawns, Squid, Salmon and Mussels (gf)	12.50
-Sea-bass with Tomato, Shallots and Capers(gf,df)	7.00
-Battered Calamari with Lemon Aioli	7.00
-Cod Loin Seafood Ragu with Crab, King Prawn, and Salmon (gf)	8.50

## MEAT

-Confit Chicken Thighs with Serrano Ham, and a Cream Mushroom Sherry Sauce (*)	8.00
-Spiced Chicken with Saffron Rice and Peppers (gf, df)	9.00
-Flat Iron Steak with Red Onion, Peppers and a Romesco Sauce (gf, df)	11.00
-Pulled Pork Sliders with Apple, Onion Relish and Aioli	7.00
-Lamb Chops with Lentils, Tomato, Olives and Garlic (gf,df)	9.00
-Baby Back Ribs with Sweet Chilli Glaze and Chargrilled Baby Gem Lettuce	8.50
-Beef and Thyme Meatballs with Tomato and Garlic (gf, df)	6.00
-Roasted Belly Pork with Black Pudding, Tomato and Chorizo (df,*)	7.00
-Mini Chorizo Sausages in Red Wine (df,*)	6.00

## VEGETARIAN

-Garlic Mushrooms with Green Pesto and Cream (v, *)	5.50
-Roasted Peppers and Artichoke Hearts with a Honey Glaze (v, gf, df)	6.00
-Sautéed Asparagus with Toasted Almonds and Manchego Cheese (v, gf)	6.00
-Aubergine, Potato, Tomato and Manchego Cheese Bake (v, gf)	5.50
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	4.50

## SIDE DISHES

-Patatas Bravas with Garlic Aioli (v,gf)	4.50
-Patatas Parmesan (v, gf)	4.00
-Patatas Fried Egg, Serrano Ham and Paprika	4.50
-Halloumi Fritters (v)	4.50
-Goats Cheese with Roasted Veg (v, gf)	6.00
-Cous Cous with Roasted Veg (v, df)	5.00
-Tortilla of the Day (v, gf)	6.00
-Serrano Ham and Machego Croquettes	5.00
-Mushroom Croquettes with a Truffle Mayo (v)	5.00

## DESSERTS

-Crem Catalan (v, gf)	6.50
-Churros and Chocolate (v)	6.00
-Salted Caramel Cheesecake (v)	6.00
-Pastel De Chocolate Cake (v)	6.00

All served with a choice of Cream or Ice Cream

-Vanilla or Liquorice Ice Cream(v)	5.50
-Sorbet (Raspberry, Lemon, Mango)	5.50

## ALLERGENS.

Our dish descriptions do not always mention every single ingredient used, so please ask if you are unsure. Please inform us of any allergy or dietary requirement when ordering.

## KEY

(v)- Vegetarian (df)- Dairy Free  
(gf)- Gluten Free (\*)- Please ask for Gluten Free Options