

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) 2.50
- Mixed Olives (v, df, gf) 2.95
- Mixed Olives and Breads (v, df, gf, *) 3.95
- Catalan Bread (v, df) 3.95
- Padron Peppers with Sea Salt (v, df, gf) 4.50
- Mini Salmon and Crab Fish cakes with Lemon Aoili 3.95
- Anti Pasti Selection and Breads (df, gf,*) 7.95
- Spanish Cheese Board with Breads (v, gf, *) 7.95
- Vegetarian Anti Pasti and Breads (v,gf, *) 6.95
(Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)

BRUSCHETTAS

- Goats Cheese with Red Onion and Sun-blush Tomatoes (v) 2.95
- Salmon, Avocado and Crab (df) 4.50
- Mushroom and Garlic (v) 3.95
- Serrano Ham with Manchego Cheese 3.95

SEAFOOD

- Mackerel Fillet with Fennel slaw, Orange and Horseradish Cream-(gf) 6.50
- Octopus with Potatoes, Chorizo, Tomatoes and Chilli Oil-(gf, df) 7.50
- King Prawns with Chilli Garlic and Coriander Butter (gf) 6.95
- Gambas with Garlic, Serrano Ham and Chorizo (gf) 8.50
- Salmon Fillet with Spinach, Bacon and Red Wine (gf,df) 7.50
- Battered Calamari with Lemon Aoili 5.95
- Smoked Salmon Salad with tastes of Beetroot (gf, df) 6.50
- Cod Loin Seafood Ragu with Crab, King Prawn, and Salmon 7.50

MEAT

- Chicken Wings with Chilli and Coriander glaze (gf, df) 5.50
- Spiced Chicken Kebabs with Green Pesto (gf, df) 5.95
- Pulled Pork Sliders with Apple, Onion Relish and Aoili 6.95
- Lamb Stew of Tomato's Olives, Garlic with Puy Lentils 6.95
- Breaded Chicken filled with Serrano Ham and Manchego with Truffle Aoili 6.95
- Braised Beef with Chorizo , Garlic, Chilli , Paprika and Cream Potato 8.50
- Roast Duck Salad and Serrano Ham and Rocket (gf, df) 6.50
- Pork and Thyme Meatballs with Tomato and Garlic (gf, df) 5.50
- Roasted Belly Pork with Tomato, Chorizo and Garlic (gf, df) 5.95
- Mini Chorizo Sausages in Red Wine (df) 5.50

VEGETARIAN

- Garlic Mushrooms with Green Pesto and Cream (v, gf) 5.50
- Artichoke Hearts with Fennel, Peppers in a Sherry Cream Sauce (v, gf) 5.50
- Sautéed Asparagus with Toasted Almonds and Manchego Cheese (v, gf) 4.95
- Baked Aubergine Tomato and Roasted Vegetables (v, gf, df) 5.50
- Chick Pea, Tomato and Garlic Stew (v, gf, df) 4.50

SIDE DISHES

- Patatas Bravas with Garlic Aoili (v,gf) 3.95
- Patatas Parmesan (v, gf) 3.50
- Patatas Fried Egg, Serrano Ham and Paprika 4.50
- Halloumi Fritters (v) 3.50
- Goats Cheese with Roasted Veg (v, gf) 3.95
- Cous Cous with Roasted Veg (v, df) 4.95
- Spinach and Sweet Potato Tortilla (v, gf) 5.50
- Serrano Ham and Manchego Croquettes 3.50

DESSERTS

- Crema Catalan (v, gf) 5.50
- Churros and Chocolate (v) 4.95
- Cheesecake of the week (v) 4.95
- All served with a choice of Cream or Ice Cream
- Caramelised Spanish Rice Pudding with Confit Fruits(v) 4.95
- Vanilla or Liquorice Ice Cream(v) 3.95

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 Bread