

Snacks

Freshly baked Ciabatta £3.00

Marinated Queen Olives with garlic & chillies £4.80

Salted pistachios £3.60

Pork scratchings £3.50

Wasabi Peas £4.00

Smoked Roasted Almonds £4.80

Starters, Tapas & Lunchtime Snacks

Field mushroom, stuffed with stilton cheese, topped with

Bacon crumb £8.00

Garlic bread sprinkled with fresh rosemary or Pan con tomate £4.80

*Gambas Al Ajillo, King prawns sautéed in garlic, chillies & white wine
£8.50*

Soup of the day & ciabatta £7.20

Chiperones, dipped in flour & deep fried £8.50

Selection of Spanish cured meats, olives, bread £10.50

Chicken Liver, smoked bacon & brandy pate, hot toast & chutney £8.00

Sharing Platters

Seafood – *Smoked Salmon, peeled prawns, langoustine, smoked mackerel pate,
big shell on king prawns, dressed crab, bread & dips £45*

Spanish Cured Meat Selection – *Serrano Jamon, chorizo, salchichon, lomo,
olives, cheese, stuffed bell peppers, bread £25*

Hot Tapas – *Ham croquettes, chorizo bites, chiperones, tortilla, empanadas,
pan con tomate £30*

Mains

Roast Belly Pork, Crispy Crackling, green beans, dauphinoise potatoes, apple & port & cream sauce £17.50

Chicken or Jackfruit (V) Fajitas, sour cream, guacamole, salsa, tortillas & salad £18.50

Sauté Calves Liver, bacon, crispy onion rings, creamy mash & gravy £18.00

Gourmet Beefburger, Monterey Jack cheese, Smokey tomato relish, salad & fries £15.50

Chicken & Bacon Caesar Salad, crispy croutons £16.50

House Classic Spanish Paella. *Chicken, chorizo, squid, king prawns & mussels, Valencia rice £24.50*

Battered Cod, Fries & Peas, Tartare Sauce £14.50

Rib Eye Steak, grilled tomatoes, field mushroom, fries, creamy pepper sauce £22.50

Ricotta & Spinach pancakes, tomato coulis, béchamel, cheese, salad & fries £14.50

Our boiled ham, hand carved to order with two fried free range eggs & fries £14.50

Additional Sides £4.50 – side salad, bowl of fries, dauphinoise potatoes, bowl of baby peas, green beans

Puddings £8

Ice Cream – Vanilla, Strawberry, Chocolate, Toffee fudge, Mango Sorbet

Poached Prosecco pear, Mango sorbet

Chocolate Brownie (GF), vanilla Ice cream

Crème Brulee, homemade shortbread

White Chocolate & Raspberry Cheesecake