MENU DRINKS

Wonderful aromas of citrus fruits and peach.



£3.20

RED WINE	175ML	250ML	BOTTLE	CHAMPAGNE 175ML	
VERSARE MONTEPUI Smooth easy drinking v	LCIANO D'ABF	RUZZZO		A natural, lightly sparkling wine made from (or Prosecco) grape grown in the fertile Tr north of Venice	E9.25 £29.00 m the Glera reviso hills
SPAIN UGALDE RIOJA CRIAN Intense cherry red color ARGENTINA	NZA ur with ripe dar	k fruit.	£27.00	ROSE WINE FRANCE 59.25 JEAN PAUL Aromas of crushed red berries and appealiflavours. Dry with plenty of fruit with som acidity on the finish.	/ £34.00
FINCA CLASICA Lively, intense red color and plums.	ur with aromas	ofraspt	perrys	BEER BOTTLE	330ML
CRONO CHIANTI RISE Rich, fruity with cherry				PERONI CORONA 0% ALCOHOL BEER BIRRA MORETTI	£4.50 £4.50 £4.50 £4.50
VINALBA MALBEC Blackcurrant and plum vanilla oak to create an				DRAUGHT HEINEKEN DRAUGHT CRUZCAMPO LIQUEURS	£6.65 £6.65
WHITE WINE	175ML	250ML	BOTTLE	VODKA	£4.00
PINOT GRIGIO Fragrant, fresh and cris		£8.80.	£26.00	SMIRNOFF WHISKY CAPTAIN MORGAN	£4.00 £4.00 £4.00
CHILE PEREGRINO CHARDO	NNAY		£26.50	COCKTAILS	
CHILE TINAMOU SAUVIGNO Light and fresh with no melon and grass hints	/ N/CHARDONN tes of pear, citr	/ IAY rus, elde	£28.00 rflower,	MARGARITA MOJITO APEROLSPRITZ PINA LADA PASSION FRUIT MARTINI	£10.00 £9.50 £10.00 £11.00
CHILE MUCHO MAS SAUVIG Bristles with bright, cris	-	/	£29.00	SOFT DRINK	
CHILE CENTRAL MONTE CH	. /	/	£33.00	COCA COLA / DIET COKE SAN PALLEGRINO STILL WATER	£3.20 £3.20 £3.20

SPARKLING WATER

TAPAS MENU FROM 5PM THURSDAY- SUNDAY



MEAT TAPAS SELECTION

MAIN COURSE

CROQUETAS DE JAMON

CON CEBOLLA CARAMELIZADA

Iberico Ham Croquette served with age balsamic vinegar & caramelized onions.

CHORIZO PICANTE A LA CIDRA

£8.80

£8.90

Spanish spiced chorizo cooked in cider served with grilled baguette.

MORTADELLA BRUSCHETTAS

£11.99

Bruschettas served with mortadella, grilled zucchini, garlic, grated parmesan and figs.

CHICKEN LIVER BITES

£10.00

Chicken liver pate served on toast, watercress and balsamic.

BURRATA OPEN SLICE

£18.00

Buttata, charred peach, tuscan ham, radicchio and balsamic dressing.



FISH TAPAS SELECTION

CROQUTAS DE PESCADO Y CAMARON

£9.75

Monkfish & North Atlantic prawns croquettes served with gherkin & dill salsa with saffron sauce.

BOOUERONES CROCANTES

£8.65

Crispy whitebait with tartare sauce & lemon.

CALAMARES A LA ANDALUZA £9.50
Deep fried squid andalucia style served with tartare sauce and lemon.

CAMARONES APANADOS

£12.00

Prawns battered in golden tempura batter with sweet chilli sauce.



DESSERT

£6.95 EACH

Cinnamon churros served with strawberries and chocolate sauce;

White Chocolate fondant with strawberries, chocolate sauce and Carte D'or Vanilla ice cream;

Chocolate fondant with strawberries, chocolate sauce and Carte D'or Vanilla ice cream.

AMERICAN STYLE BEEF BURGER

£17.95

Beef burger served with crispy bacon, smoked cheese, gherkins, fried egg, beef tomato, grilled onions, lettuce, triple cooked chips, mayonnaise & cheese sauce

GRILLED HALLOUMI BURGER

£16.95

Served with garlic mayonnaise, lettuce, tomato, grilled peppers & triple cooked chips

GARLIC CHICKEN BURGER

£17.95

Served with garlic mayonnaise, chilli sos , lettuce, tomato, grilled onions, eggs, applewood cheese and tripple cooked chips



VEGETARIAN TAPAS SELECTION

PATATAS BRAVAS CON AIOLI

£7.50

Roast diced potato with spicy tomato sauce & aioli

PADRON PEPPERS

£9.50

Sauteed Galician Padron peppers

CROQUETTAS DE ESPINACA Y QUESO DE CABRA £8.75

Spinach & goat's cheese croquettes served with wild spinach & age balsamic dressing

PINCHOS DE QUESO

£7.90

Crispy halloumi skewers with zucchini & pea salad

LOADED WILD MUSHROOMS

£10

Mushroom toast served with rocket and balsamic dressing

TO SHARE

GARLIC CHICKEN GOUJONS

6 pieces

£8.95

10 pieces

£13.95

CHEESE BOARD FOR TWO

£15

Selection of British cheese served with tomato chutney, cheese crackers and grapes

ANTIPASTO PLATTER

£17

Combination of British cheese, smoked meat, olives, figs and vegetables.

BAKED FETA CHEESE

£12.75

Served with marinated olive, grilled pitta bread