

Tapas Menu

Mezze (served with flatbread- contains gluten & dairy)

Sundried Tomato Houmous £4.65

Homemade (v, ve, gf, df)

Tzatziki £4.65

Homemade (v, gf)

Artichoke Tapenade £4.65

Homemade (v, ve, gf, df)

Black Olive Tapenade £5.75

Homemade (v, gf, df, contains anchovies)

Red Pepper Houmous £4.65

Homemade (v, ve, gf, df)

Mezze Platter £18.95

Mezze dips, crudites, olives, feta, baked almonds, ciabatta, flatbread (v)

Small Plates

Manzanilla Olives £5.75

Optional feta & sundried tomatoes + £1 (v, ve, gf, df)

Spanish Nuts & Nibbles £3.85

A selection of Spanish nuts with pork scratching (df)

Roasted Almonds £3.85

Flavoured with smoked paprika & rosemary (v, ve, gf, df)

Warm Ciabatta £4.75

Warm ciabatta dressed with olives & rosemary, served with balsamic & olive oil (v)

Whitebait £6.50

Deep fried whitebait, served with alioli & lemon wedge

Padron Peppers £5.95

Spanish delicacy, seasoned & drizzled with extra virgin olive oil (v, ve, gf, df)

Tapas

Tortilla Espanola £6.55

Spanish sauteed potato & onion omelette, served with alioli (v, gf, df, contains egg)

Albondigas £6.85

Homemade beef & pork meatballs with diced onions, smoked paprika, oregano & parsley, in a rich tomato sauce (gf, df, contains egg)

Patatas Bravas £5.45

Cubed potatoes, roasted with rosemary & garlic, then fried, with spicy tomato sauce (v, ve, gf, df)

Weekday Offer!

Tues-Friday

12pm-2pm

5 Tapas for £25

Choose from the tapas section!

Patatas Alioli £5.45

Cubed potatoes, roasted with rosemary & garlic, then fried, with garlic mayonnaise (v, gf, df)

Tempura Calamari £8.55

Squid from The Fish Wife, tempura, with smoked paprika, served with mojo rojo & lemon wedge (gf, df)

Panko Crumb Calamari £8.75

Squid from The Fish Wife, panko crumb, served with mojo rojo & lemon wedge

Garlic Mushrooms £5.45

Sauteed mushrooms in garlic butter with a hint of vino blanco (v, df/ve available)

Gambas Pil Pil £7.95

King prawns, cooked in garlic & chilli oil with a hint of vino blanco & lemon (df)

Glazed Chorizo £7.65

Spanish sausage, pan fried with red onion, glazed with vino, served with crispy croutons & fresh parsley, highly recommended

Lemon & Garlic Chicken £7.35

Francis' Butchers succulent chicken breast, pan fried with onion, garlic & fresh lemon, seasoned and then braised in vino blanco (df)

White Wine & Cream Chicken £7.65

Francis' Butchers succulent chicken breast, pan fried with onion, then braised in creamy vino blanco sauce, infused with tarragon & hint of Dijon. Finished off with spinach leaves

Za'atar Halloumi £6.65

Earthy & fragrant za'atar halloumi, served with sweet chilli sauce & small green salad (v)

Morcilla de Burgos Rios £7.75

Spanish black pudding stuffed with rice, served on a bed of roasted pepper, topped with fried egg (gf, df)

Croquetas de Jamon £5.95

Ham croquettes served with sweet chilli sauce

Wild Mushroom Croquetas £5.85

Mushroom croquettes served with sweet chilli sauce (v)

Berenjenas Fritas £5.75

Crispy fried tempura aubergine, with honey & thyme, sprinkled with sesame (v, gf, df)

Lamb Kofta £8.85

Spiced minced lamb skewers rolled with fresh herbs & mint, served with tzatziki & orange infused carrot slaw

Larger Plates

Greek Moussaka £14.55

Layers of aubergine, potato & courgette, minced lamb with a hint of cinnamon & clove, topped with bechamel sauce and shavings of parmesan cheese. Served with side salad & warm ciabatta (gluten free bread available) (gf)

Moules Espanola £12.55

Mussels from The Fish Wife, in Chef's special vino blanco, garlic & tomato broth, finished with fresh parsley & served with warm ciabatta

Lava Rock Fillet Steak £24.95

Francis' Butchers 8-ounce fillet steak, cooked exactly how you like it on sizzling lava rock! These boards are delivered to your table on the rocks and will continue to cook to your preference! Served with garlic infused butter, red wine jus, sea salt & cracked pepper with parmesan green salad

Sides

Sweet Potato Fries £5.45

Triple cooked & seasoned (v, ve, df)

Skin on Fries £5.45

Regular fries, skin on (v, ve, gf)

Greek Salad Small £7.95 Large £10.95

Cucumber, tomato, pepper, red onion, feta cheese, olives, oregano, seasoning, vinaigrette (v, gf)

Tomato & Onion Salad £4.75

Tomatoes, onions, lightly pickled and tossed with fresh herbs (v, ve, gf, df)

Watermelon & Feta Salad Small £7.85 Large £10.85

Marinated with zingy lime dressing – optional garlic chicken + £3 (v, gf)

Sauteed Mediterranean Vegetables £6.45

Mix of aubergine, courgette, onion, tomato, pepper & chick pea sauteed with garlic & seasoning (v, ve, gf, df)

Mixed Bean Salad £5.85

Mixed bean salad tossed with spring onion, celery & tomato with a zingy mustard dressing (v, df)

Charcuterie

Charcuterie Board £32.45

Cecina, chorizo, lomo, salchichon, jamon, manchego, feta, murcia al vino goat cheese, olives, tomatoes nuts, dried fruit, crackers, ciabatta, chutney, grapes, olive oil, balsamic

Vegetable Grazing Board £27.45

Manchego, feta, murcia al vino goat cheese, crudites, olives, tomatoes, nuts, dried fruit, crackers, ciabatta, chutney, grapes, olive oil, balsamic (v)

Paella

Paella, like all our dishes, is cooked fresh to order. Please allow extra time for paella to be prepared for you. Why not try a selection of tapa while you wait!

Seafood Paella £32.95

Spanish bomba rice, squid, king prawns, mussels, crevettes, mediterranean vegetables, peas, herbs & saffron

Chicken & Chorizo Paella £29.95

Spanish bomba rice, chicken, Spanish sausage, mediterranean vegetables, peas, herbs & saffron

Vegetable Paella £24.15

Spanish bomba rice, chickpeas, aubergine, peppers, courgette, peas, mediterranean herbs & saffron (v, ve)

Desserts

Tiramisu £7.65

Homemade Italian coffee dessert

Banana Waffle £6.95

Warm waffle with caramelised banana, fruit, maple syrup & banana ice cream

Churros Con Chocolate £7.95

Spanish sweet dough served with rich chocolate sauce, fruit & chocolate ice cream

Leche Frita £6.55

Spanish fried milk served with strawberry compote & strawberry ice cream

Cheesecake £7.65

Cheesecake of the day! Served with fresh fruit & vanilla ice cream

Tarta de Almendra £6.85

Almond tart served with vanilla ice cream

Affogato £6.95

Espresso coffee, vanilla ice cream, nougat – optional amaretto + £2.20

Crème Catalana £7.65

Spanish caramelised custard dessert served with fresh fruit

Important Allergen Note – We cannot guarantee a 100% allergen free environment as allergens are prepared in our kitchen. Our menus are updated often so please remember to check our allergen information on a regular basis before choosing to dine or drink with us. All of our ingredients may not be listed on the menu so please speak to a member of staff regarding any allergies. Please also let us know any specific dietary requirement and we will do our very best to accommodate. v-vegetarian ve-vegan gf-gluten free df-dairy free