

TAPAS

*GF available on request

A SELECTION OF MIXED OLIVES

£3.25

CALAMARES

Crispy classic squid rings with a lemon and garlic mayo

£8.95

BREADS

A selection of dips including aioli, olive oil with balsamic glaze, saffron mayonnaise
Served with warm bread

£4.50

PAN CON TOMATE

Fresh tomato, garlic and basil on toasted bruschetta and chilli flakes
(+anchovies £1.50)

£5.95

ESPINACAS A LA CREMA

Creamed spinach

£5.95

ALBONDIGAS

Pork and beef meatballs in a Rioja and tomato sauce

£9.50

SPICY CHORIZO

Spanish chorizo in a red wine and honey sauce

£7.95

POLLO AL AJILLO

Cubes of chicken breast in a garlic and white wine sauce

£7.95

TORTILLA DE PATATAS

Spanish omelette made with potatoes and onion

£7.50

CROQUETAS

Manchego and chorizo croquettes with romesco sauce

£7.95

GAMBAS PIL PIL

King prawns served in a garlic & chilli oil

£10.50

PIMIENTOS DE PADRÓN

Padrón peppers with Maldon sea salt

£5.95

BERENJENAS

Crispy aubergines drizzled with organic honey

£6.95

GARLIC BREAD

(with cheese +£0.50)

£3.95

BREADED WHITEBAIT

Served with aioli dip and a lemon wedge

£8.95

BACALAO A LA BAEZANA

Cod with pine nut, tomato, roasted pepper, saffron & paprika

£9.95

MUSSELS

Fresh mussels in white wine garlic and cream served with warm breads

£11.95

CHEESY GARLIC MUSHROOMS

£6.95

PATATAS AIOLI

£5.95

MEDALLONES CON SALSA DE CHAMPIONS

Pork with mushroom sauce

£9.95

PATATAS BRAVAS

£5.95

MEDITERRANEAN VEGETABLES

In a garlic and chilli butter

£5.95

GOATS CHEESE

Warm goats cheese with homemade orange marmalade

£6.95

HIGOS

Sweet figs wrapped in Parma ham, topped with blue cheese and balsamic dressing

£7.95

SIDE SALAD

With house dressing

£4.95

MANCHEGO TRUFFLE FRIES

£4.95

CHARCUTERIE BOARDS

A selection of cured Spanish meats and cheeses.
Served with picos de pan, olives, pickles, walnuts and almonds

SINGLE BOARD

£14.95

SHARING PLATTER 4+

£42.00

DOUBLE BOARD

£25.95

Please let your server know if you have any allergies or dietary requirements.