

Menu

Our suggestion (you don't need to follow it!) ... order some appetisers first to nibble on while you relax, enjoy your first drink and fully investigate the menu....
... order two 'tasting places' each plus any extras you fancy ... then order any additional dishes as you like!

tasting
bar & kitchen

Special Wines

- (sparkling) Graham Beck Brut, South Africa 12% **£25** (2 bottles left)
- (sparkling) L'Extra Langlois Crémant, France 12.5% **£27** (1 bottle left)
- (white) Shadow Point Chardonnay, USA 14.5% **£21** (3 bottles left)
- (white) Vouvray 'les coteaux tuffiers', France 13% **£22** (1 bottle left)
- (white) Pecorino 'contesa', Italy 13% **£26** (1 bottle left)
- (white) Sauvignon Blanc 'domaine felix Saint Bris, France 14.5% **£24** (2 bottles left)
- (white) Viognier, 'domaine de vedilhan', France 13% **£24.00** (4 bottles left)

Appetisers

- marinated mixed olives (vegan) £4.50** (olives may contain pits)
gordal, manzanilla & black olives marinated in extra virgin olive oil infused with rosemary, garlic, lemon & lime
- fresh breads (vegan, gluten) (may contain soy, nuts & sesame seeds)**
4 pieces **£3.50** / 6 pieces **£4.95**
served with extra virgin olive oil & balsamic vinegar
- pomegranate hummus & spicy feta & yoghurt dip (sesame seeds, milk, gluten) £6.95**
served with crudités & pitta bread
- sharing tapas board (milk, gluten) £12.95**
olives, manchego cheese, serrano ham, sliced chorizo, piquillo peppers, crusty bread, olive oil & balsamic vinegar, tomato chilli chutney
- aloo samosas (vegan, gluten) £5.95**
four spiced potato and pea filled samosas with a mint yoghurt dip
- iberian ham croquettes (gluten, milk, egg) £5.95**
four breaded croquettes filled with béchamel sauce & ham served with a tomato chilli chutney

Extras

- twice cooked chips (vegan) £3.50**
add aioli, chilli mayo or vegan mayo for **£1.00**
- paratha flatbread (vegan, gluten) £1.50**
a flaky, oil based dough flatbread
- peruvian bean salad (vegan) small £3.95 / large £7.50**
mixed beans, chickpeas, tomatoes, peppers, jalapenos, garlic, parsley, dijon mustard, olive oil & red wine vinegar
- goat's cheese, honey & walnut salad (vegetarian, milk, nuts) £5.50 / large £9.50**
mixed leaves, red onion, cherry tomatoes, goat's cheese, walnuts, balsamic & olive oil dressing

Tasting Places

North India

- butter chicken (milk, gluten) £8.50**
a rich buttery, medium/hot spiced chicken curry with basmati rice & paratha flatbread
- fish amritsari (fish, milk) £7.95**
tilapia pieces marinated in yoghurt, indian spices & chickpea flour. fried and served with lime wedges, red onion and a mint yoghurt
- seekh kebab (milk, gluten) £7.95**
spicy minced lamb kebabs served in a pitta bread with red onion, tomato and a tamarind chutney
- aloo gobi (vegan, gluten) (gluten free with rice instead of paratha) £6.95**
potatoes & cauliflower cooked in indian spices with warm paratha flatbread

Spain

- tortilla espagnola (vegetarian, egg) £6.95**
traditional spanish potato & onion omlette served with balsamic dressed leaves
- gambas al ajillo (crustacean, gluten, sulphur dioxide) £8.50**
prawns pan-fried in olive oil, garlic, red pepper flakes, lemon juice & sherry served with toasted bread
- albondigas (milk, egg) £7.25**
pork & beef meatballs in tomato sauce topped with melted cheese
- migas con chorizo (gluten) £7.50**
pan-fried breadcrumbs, chorizo, onion, red & green peppers

Peru

- lomo saltado (soya, sulphur dioxide) £8.95**
beef stir-fried in soy, wine vinegar, garlic, tomatoes, red onions & aji amarillo chilli paste served with fries
- mahi mahi ceviche (fish) £8.75**
lime marinated mahi mahi fillet mixed with red onion, tomato, cucumber, mango & red chilli served on lettuce with plantain chips & sweet potato
- pollada (egg, soya) £7.75**
chicken tenders marinated in soy, garlic & ginger, fried in a cornflour batter and served with an aji amarillo mayo dip
- rocoto relleno (vegetarian, milk) (vegan cheese alternative available) £7.50**
a red pepper filled with lentils, mushrooms, onions, garlic, tomatoes, chillis, raisins & olives topped with melted cheese served with aji amarillo mashed potato