

Mordiscos

Gordal Olives	4 GF VE
Hummus Pomegrante & warm flatbread	5 GF VE
Pan Rustica Toasted ciabatta, garlic mayonnaise & chopped tomatoes	4.5 GF
Pan Olio Fresh bread, olives, olive oil & balsamic	4.5 VE
Garlic Bread Toasted ciabatta with a choice of, cheese, plain or spicy Mexican topping	5 VE
Chorizo Croquettes Fried creamy béchamel cheese croquettes	1.5 (each)
Baby Red Peppers Stuffed with feta cheese	4.5 GF
Mini Chorizos Cooked with red wine & honey	5

Carne Tapas

Loaded Fries

& crispy onions

Topped with fillet steak strips, pepper sauce

Duck Spring Rolls Hoisin & crispy seaweed	5.5
Salt & Pepper Chicken Pancakes Peppers, onions & sweet soy sauce	6
Curried Chicken Thighs Boneless thighs glazed with mango chutney, mint riata & pomegranate seeds	7
Homemade Meatballs Stuffed with mozzarella, covered with tomato ragu	6.5
BBQ Ribs Sweet & sticky BBQ sauce	8 GF
Chicken & Chorizo Paella A classic Spanish rice dish (Add king prawns £2)	7 / 13 GF
Greek Lamb Chops Hummus, olives & feta cheese	8 GF (£2 supplement)
Fillet Steak 3 oz fillet steak, blue cheese stuffed mushroom & red wine sauce	9 GF (£3 supplement)



Desserts £6

Stuffed Churros

Crispy warm churros filled with chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.

Biscoff Cheesecake

Set cheesecake layered with a biscuit base, cream, white chocolate & biscoff spread, served with ice cream.

Homemade Chocolate Brownie

Luxury triple chocolate brownie, served warm with vanilla ice cream.

Liquor Ice Cream Crunch

Ice cream, crushed biscuits, whipped cream & chocolate sauce served with a liquor of your choice; amaretto, baileys or cointreau.



We cannot guarantee that our products do not contain traces of nuts and/or seeds.

If you have any questions about the presence of allergens in any dish,
please ask a member of our team who will be happy to help.

Whilst every effort is made to remove them, seafood dishes may contain bones/shell.

GF = Dish can be made gluten free ON REQUEST

VE = Dish can be made vegan ON REQUEST



8 (£2 supplement)





Pescado Tapas

Gambas Pil Pil King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread	8 GF (£2 Supplement)
Calamari Crispy squid rings with garlic mayonnaise	6.5
Pan Seared Scallops Wilted spinach, garlic & chilli butter	9 GF (£3 Supplement)
Little Fish & Chips Lightly battered cod fillet, chunky chips, mushy peas & tartar sauce	6
Whitebait Crispy whitebait, fresh lemon & garlic mayonnaise	5.5
Seafood Paella King prawns, calamari & white fish	7 / 14 GF
Sea Bass Tostadas Pan fried sea bass, crispy tostadas, spiced tomato chutney & capers	7
Salt & Pepper King Prawns	8 (£2 supplement)

Vegetal Tapas

Tempura battered king prawns, onions, chilli & peppers

Salt & Pepper Veg Sautéed vegetables, seaweed & sweet soy sauce	5.5 VE
Sautéed Mushrooms With onion, garlic & julienne asparagus	5 GF VE
Halloumi Fingers Fried halloumi & honey dressing	6.5
Broccoli & Stilton Croquettes Pea shoot & balsamic glaze	6
Grilled Asparagus & Broccoli Lemon & orange creme fraiche & pistachio crumb	5.5 GF VE
Butternut Squash & Feta Salad Pine nuts, pomegranate, cucumber & vinaigrette	6 GF
Patatas Bravas Diced herb potatoes, spicy tomato ragu & garlic mayonnaise	5 VE
Chilli Fries Veggie chilli, cheese sauce, sriracha & corriander	6 VE
Honey Goats Cheese Pan fried, caramelised onions & walnut crumb	6
Cheesey Spinach Creamed spinach baked with parmesan crumb	5 GF

