



Nibbles

Gordal Olives	4.5	GF VE
Hummus <i>Crispy chickpeas & warm flatbread</i>	5.5	GF VE
Pan Rustica <i>Toasted ciabatta, garlic mayonnaise & chopped tomatoes</i>	5.5	GF
Pan Olio <i>Fresh bread, olives, olive oil & balsamic</i>	5.5	VE
Garlic Bread <i>With a choice of: cheese or spicy Mexican</i>	5.5	VE
Croquettes <i>-Chorizo -Broccoli & Stilton</i>	2.5	(each)
Baby Red Peppers <i>Stuffed with feta cheese</i>	4.5	GF

Meat Tapas

Mini Chorizos <i>Cooked with red wine & honey</i>	6	
Duck Spring Rolls <i>Hoisin & crispy seaweed</i>	6.5	
Salt & Pepper Chicken Pancakes <i>Peppers, onions & sweet soy sauce</i>	7.5	
Buttermilk Chicken Thighs <i>Boneless thighs with sweet soy & sesame sauce</i>	8	
Homemade Meatballs <i>With mozzarella & tomato ragu</i>	7.5	
Ribs <i>Sweet & sticky BBQ sauce</i>	10	GF (£3 supplement)
Chicken & Chorizo Paella <i>A classic Spanish rice dish (Add king prawns £2/£4)</i>	8 / 16	GF
Greek Lamb Chops <i>Feta, olives & hummus</i>	9	GF (£3 supplement)
Fillet Steak <i>3oz fillet steak, red wine jus & asparagus</i>	10.5	GF (£3 supplement)
Loaded Fries <i>Topped with fillet steak strips, pepper sauce & crispy onions</i>	9.5	(£3 supplement)

Seafood Tapas

Gambas Pil Pil <i>King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread</i>	10	GF (£3 Supplement)
Calamari <i>Crispy squid rings with garlic mayonnaise</i>	7.5	
Pan Seared Scallops <i>Cauliflower puree & bacon crumb</i>	10.5	GF (£3 Supplement)
Little Fish & Chips <i>Lightly battered cod fillet, chunky chips & mushy peas</i>	7.5	
Teriyaki Salmon <i>With pak choi & sesame seeds</i>	9	
Seafood Paella <i>King prawns, calamari & white fish</i>	8 / 16	GF
Sea Bass <i>Chunky tomato salsa & basil oil</i>	8	GF
Salt & Pepper King Prawns <i>Beer battered king prawns & curry sauce</i>	9.5	(£3 supplement)

Vegetarian Tapas

Bang Bang Cauliflower <i>Crispy cauliflower & spicy bang bang sauce</i>	7	VE
Sautéed Mushrooms <i>With onion, garlic & julienne asparagus</i>	6.5	GF VE
Halloumi Fingers <i>Fried halloumi & honey dressing</i>	7.5	
Padron Peppers <i>Chilli flakes & rock salt</i>	6.5	GF VE
Caesar Salad <i>Lettuce, tomato, cucumber, parmesan & crushed croutons</i>	6	GF
Patatas Bravas <i>Diced herb potatoes, spicy tomato ragu & garlic mayonnaise</i>	6.5	VE
Chilli Fries <i>Veggie chilli, cheese sauce, sriracha & coriander</i>	7	VE
Honey Goats Cheese <i>Pan fried, caramelised onions & walnut crumb</i>	7.5	
Broccoli & Stilton Croquettes <i>Caramelised onions & balsamic glaze</i>	7.5	

Desserts £7.5

- Stuffed Churros**
Crispy warm churros filled with hazelnut chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.
- Cheesecake**
Chefs choice, please ask for todays option.
- Homemade Chocolate Brownie**
Luxury triple chocolate brownie, served warm with vanilla ice cream.
- Liquor Ice Cream Crunch GF**
Ice cream, crushed biscuits, whipped cream & chocolate sauce served with a liquor of your choice; amaretto, baileys or orange liquor.
- Vegan Chocolate Fudge Cake VE**
With vegan vanilla ice cream

So Salsa Specials

Excluding bank holidays and national events

3 Tapas for £19 (supplements apply)

Sunday - Wednesday 12pm – 9pm
Thursday 12pm – 6pm
Friday 12pm – 4pm

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

