



Nibbles

- Gordal Olives 4.5 GF VE
- Hummus 5 GF VE
Crispy chickpeas & warm flatbread
- Pan Rustica 5 GF
Toasted ciabatta, garlic mayonnaise & chopped tomatoes
- Pan Olio 5 VE
Fresh bread, olives, olive oil & balsamic
- Garlic Bread 5 VE 5.5
Toasted ciabatta with a choice of: cheese or spicy Mexican
- Croquettes 2.5 (each)
*-Chorizo
-Broccoli & Stilton*
- Baby Red Peppers 4.5 GF
Stuffed with feta cheese

Meat Tapas

- Mini Chorizos 6
Cooked with red wine & honey
- Duck Spring Rolls 6.5
Hoisin & crispy seaweed
- Salt & Pepper Chicken Pancakes 7.5
Peppers, onions & sweet soy sauce
- Buttermilk Chicken Thighs 7.5
Boneless thighs with sweet soy & sesame sauce
- Homemade Meatballs 7
With mozzarella & tomato ragu
- Ribs 9 GF (E3 supplement)
Choose from: Sweet BBQ or Salt & Pepper
- Chicken & Chorizo Paella 7.5 / 16 GF
*A classic Spanish rice dish
(Add king prawns £2/£4)*
- Greek Lamb Chops 8.5 GF (E3 supplement)
Feta, olives & hummus
- Fillet Steak 9.5 GF (E3 supplement)
3oz fillet steak, red wine jus & asparagus
- Loaded Fries 9 (E3 supplement)
Topped with fillet steak strips, pepper sauce & crispy onions

Seafood Tapas

- Gambas Pil Pil 9 GF (E3 Supplement)
King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread
- Calamari 7
Crispy squid rings with garlic mayonnaise
- Pan Seared Scallops 9.5 GF (E3 Supplement)
Brown garlic butter & asparagus
- Little Fish & Chips 7
Lightly battered cod fillet, chunky chips, mushy peas & curry sauce
- Teriyaki Salmon 8
With pak choi & sesame seeds
- Seafood Paella 7.5 / 16 GF
King prawns, calamari & white fish
- Sea Bass 7.5 GF
Cunky tomato salsa & basil oil
- Salt & Pepper King Prawns 9 (E3 supplement)
Beer battered king prawns & curry sauce

Desserts £7

- 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.
- Sorbet GF VE**
4 scoops of sorbert, ask staff for flavours.

So Salsa Specials

Excluding bank holidays and national events

3 Tapas for £18 (supplements apply)

Monday - Wednesday 12pm – 9.30pm
Thursday 12pm – 6pm
Friday – Sunday 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

Vegetarian Tapas

- Bang Bang Cauliflower 6.5 VE
Crispy cauliflower & spicy bang bang sauce
- Sautéed Mushrooms 6 GF VE
With onion, garlic & julienne asparagus
- Halloumi Fingers 7
Fried halloumi & honey dressing
- Padron Peppers 6 GF VE
Chilli flakes & rock salt
- Greek Salad 6 GF
Spinach, tomato, olives, feta, balsamic & olive oil
- Patatas Bravas 6 VE
Diced herb potatoes, spicy tomato ragu & garlic mayonnaise
- Chilli Fries 6.5 VE
Veggie chilli, cheese sauce, sriracha & corriander
- Honey Goats Cheese 6.5
Pan fried, caramelised onions & walnut crumb
- Broccoli & Stilton Croquettes 6
Caramelised onions & balsamic glaze

