

the menu

SERVED THE TRADITIONAL WAY - IN NO ORDER
AND AS SOON AS THEY ARE READY

FOR THE TABLE

Trio of dips - Locally baked bread served with trio of dips | V | 5.00

Aceitunas Mixtas - A mixture of traditional Spanish olives | V | GF | VG | 3.50

Sharing Board - Selection of the finest Spanish meats, manchego cheese, olives, guindilla piparra, oil and bread 16.00

VEGETABLE DISHES

Champinoñes - Button Mushrooms cooked in onion & garlic | GF | V | VG | 6.00

Berenjenas con miel - Aubergine strips, in a light paprika infused beer batter with lashings of honey | V | 6.00

Camembert - Honey infused, baked to order with fresh bread for dipping | V | GFA | 8.00

Patatas Bravas - Triple cooked diced potatoes topped with homemade authentic spicy tomato sauce and garlic aioli | V | 5.50

Tortilla Espanola - Traditional Spanish potatoes & onion omelette | V | GF | 5.50

Ensalada Mediterranean - Mixed leaves, cherry tomato, olives, red onion, cucumber, feta balsamic and extra virgin oil dressing | V | GF | 6.50

Queso de Cabra frito - Goats Cheese in a paprika infused batter on a bed of red onion chutney with a side of pomegranate red currant jelly 6.50

FISH DISHES

Gambas al ajillo - King prawns tossed gently in chilli, garlic & white wine | GF | 7.20

Pescadito frito - Whitebait lightly fried, dusted with sea salt and lemon 5.50

Calamares rebozados - Hand breaded squid rings served with a lemon wedge 6.50

MEAT DISHES

Panceta asada c/ciruela - Succulent slow cooked pork belly with a plum sauce | GF | 7.00

Albondigas - Classic pork & beef meatballs, served in a homemade tomato sauce 7.00

Chorizo al vino rinto - Chorizo cooked in red wine and slow braised onions | GF | 7.00

Pinchos de pollo y chorizo - Grilled tender chicken & chorizo skewers 7.50

Pincho de morcilla - Black pudding & blue cheese layered on a sliced baguette, drizzled in sweet tomato sauce and balsamic glaze 7.50

Alitas de pollo - Honey coated crispy chicken wings drizzled in honey 6.00

FOOD ALLERGIES

| V - Vegetarian | GF - Gluten Free |

| GFA - Gluten free adaptable | VG - Vegan

IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ASK YOUR SERVER FOR DETAILS & ADVICE OF ALL OUR DISHES

the menu

ROSE WINES

ANCORA PINOT GRIGIO ROSE, ITALY

Slightly off dry with a nice bit of fruit .

175 ml 4.25 | 250ml 6.00 | Bottle 18.00

POINT ZINFANDEL BLUSH, ITALY

Fruity sweetness, great on a warm day.

175ml 4.50 | 250ml 6.50 | Bottle 19.00

RED WINES

CAPE HEIGHTS MERLOT, SOUTH AFRICA

This merlot is smooth with a delicious plummy fruit.

175ml 4.25 | 250ml 6.00 | Bottle 18.00

MONTEVISTA CABERNET SAUVIGNON, CHILE

Curranty fruit makes this a good all-round food wine.

175ml 4.75 | 250ml 6.50 | Bottle 20.00

FALSE BAY OLD SCHOOL SYRAH, SOUTH AFRICA

A smart varietal syrah savory, slightly spicy and very appealing .

175ml 4.50 | 250ml 6.50 | Bottle 19.00

QUARA MALBEC, ARGENTINA

Argentina has made this grape their own, great with beef dishes.

Bottle 24.00

GRAN LOGRADO CRIANZA RIOJO, SPAIN

Plenty of oak complexity making it a great food wine.

Bottle 26.00

WINES CAN BE SERVED BY THE GLASS IN 125ML MEASURES - PLEASE ASK FOR DETAILS.

DRAUGHT LAGER

Porette ½ pint 2.45 | pint 4.90

Shed Head ½ pint 2.45 | pint 4.90

Mahou ½ pint 2.45 | pint 4.90

FIZZ & CHAMPAGNE

LUNETTA PROSECCO, ITALY.

Fresh, fragrant and fruity prosseco with delicious hints of peach and apples.

Flute 5.50 | Bottle 25.00

MIMI PINK , NEW ZEALAND

For those days where only Rose will hit the spot.

bottle 27.00

MOUTARD GRAND CUVÉE CHAMPAGNE, FRANCE

Family owned Champagne house, this had classic biscuity nuances.

Bottle 48.00

WHITE WINES

CAP HEIGHTS CHENIN BLANC, SOUTH AFRICA

Classic red apple in this easy drinking wine.

175ml 4.25 | 250ml 6.00 | Bottle 18.00

ANCORA PINOT GRIGIO, ITALY

Pino Grigio is often lacking in flavour, but not this!

175ml 4.25 | 250ml 6.00 | Bottle 18.00

OPEL RIDGE SEMILLON CHARDONNAY, AUSTRALIA

Herbiscus Semillin an exotic tropical chardonnay fruit balanced by a crisp, fresh finish.

175ml 4.75 | 250ml 6.50 | Bottle 20.00

FAULTLINE SAUVIGNON BLANC, NEW ZELAND

Classic herbiscus grassy Marlborough Sauvignon Blanc.

175ml 5.75 | 250ml 8.75 | Bottle 26.00

BOTTLES BEERS AND LARGERS

Corona 3.50

Doombar Beer 500ml | 4.50

Guinness 350ml | 3.50

Saxbys Cider 4.60 | Original, Rhubarb, Plumb & Black-currant |

San Miguel Non-alcoholic 2.75