



MENU

BREADS, DIPS & OLIVES

- Marinated olives 3.25 Gordal olives with Manchego cheese £4.50
- Mixed breads & dips 4.50 (please ask your server for our daily dip)
- Garlic bread 3.75 Garlic bread with tomato 4.00
- Garlic bread with rosemary & manchego cheese flakes 4.25

LASTAPAS

Salads & Veggies

- House Salad**
Mixed baby leaf, crispy chickpeas,
Manchego flakes, pine nuts & crispy pancetta 7.25 (GF, N)
- Little Gem Cups,**
Filled with picos blue cheese, walnuts,
sun blushed tomatoes & pear with our house dressing 7.25 (* V, N, GF)
- Baked Gnocchi,**
Sweet potatoes, pumpkin seeds & smoked cheese 5.85 (* V)
- Roasted Caramelised Cauliflower**
With veg bhaji & apple 5.95 (* V)
- Bang Bang Cauliflower**
With Manchego cheese fritters 6.25 (* V, GF)
- Roasted Cherry Tomatoes**
Balsamic, basil & spring onions 5.95 (* V, GF)
- Spinach & Chickpeas**
With sultanas & coriander 5.85 (* V, GF)
- Braised Leeks,**
With blue cheese sauce & crispy almond top 5.95 (* GF, V)
- Padron Peppers.**
With maldon salt 6.95 (* GF, V)
- Portobello Mushroom**
With roasted beetroot, goats cheese mousse & candied walnuts 5.95 (* N, V, GF)
- Patatas Bravas** 4.95 with ali oli 5.25(* V, GF)
- Patatas Salteadas con Huevo Frito**
Sautéed potatoes with onions finished with a fried egg & tomato sauce 5.65 (* GF)
- Aubergine Rolls**
Filled with a sweet pisto Manchego, baked with béchamel sauce 5.95 (* V, N, CB)

Cold Tapas

- Plato de Embutidos**
Chorizo, salchicon, lomo, Serrano ham, manchego cheese platter 9.95 (* £, 3.50) (GF)
- Plato de Queso Manchego**
Manchego cheese plater 6.50
- Langostinos Cocidos**
Cold Mediterranean Prawn mayo sauce. £8.50
- Fish Tapas**
- Gambas pil-pil**
Sizzling king prawns, olive oil, garlic paprika and chilli 8.35 (*£, 2.50, GF)
- Crispy Squid**
With ali oli 6.85 (*£, 2.50, GF)
- Confit of Cod**
Pea & mint puree, sweet tomato sauce & crispy Serrano ham 8.55 (*£, 3.00, GF)
- Salmon Thermidor Gratin,**
Tarragon, brandy, cream, cheese & mash potato 7.95 (*£, 2.50)
- Gambas al Ajillo**
Sizzling king prawn olive oil, garlic and chilli 8.85 (*£, 2.50 GF)
- Tempura Prawns**
With a pil pil emulsion 8.55 (*£, 2.50)
- Tiras de Pescado** (* GF)
Goujon's of today's fish with sumac & a citrus mayo 6.35
- Popcorn Seafood**
Salt & pepper seafood popcorn with bloody marie rose sauce 7.95 (*£, 2.50 GF)
- Meat Tapas**
- Croquetas del dia**
(today's croquettes, please ask your server) 5.95 (*)
- Patatas Salteadas con Huevo y Chorizo**
Sautéed potatoes with onions, chorizo, finished with a fried egg & tomato sauce 6.25 (*GF)
- Pincho Moruno de Pollo**
chicken kebab with pincho maruno spices & a yogurt, coriander & lime dip 6.95 (*GF)
- Sticky Roasted Pork Belly Squares**
With sesame seeds, sautéed pak choy & an orange glaze 7.50 (*£, 2.50 GF)
- Braised Pigs Cheeks**
In cider & sage reduction with mustard mush 7.9* GF, £, 2.50)
- Sautéed Smokey Broad Beans**
with bacon 5.95 (* GF)
- Lamb Meatballs**
In a vegetable white wine & saffron sauce 5.95 (*)
- Pisto & Pork**
Pan fried pork fillet finished with a sweet pisto manchego 7.50 (*£, 3.50 GF)
- Confit of Duck Leg,**
Pedro Ximenez reduction & caramelised figs 9.95 (*£, 3.00 GF)
- Pollo al Ajillo**
Sautéed chicken breast, roasted garlic & saffron sauce 6.95 (*£, 2.50)
- Spanish Black Pudding & Pulled Pig Cheek Stack,**
On puy lentils & Serrano ham stew 6.95 (*£ 2.50 GF)
- Muslitos de Pollo**
Spanish marinated chicken thighs, with chorizo, butter beans & squash 6.75 (* GF)
- Flaming Chorizo**
With sautéed onions 5.95 (* GF)

TAPAS OFFER (*)

When ordering please mention you would like this offer when available (*) (*£ supplement)
CHOOSE ANY 3 TAPAS (Per Person Only) £13.95 or 4 TAPAS (Per Person Only) £15.95
Only from dishes marked with (*)

This offer is available all day Sunday to Thursday & up to 7:00pm on Friday & Saturday.
Orders to be taken before 6.45pm on Friday & Saturday.

Please note: terms & condition applies. Only one offer is applicable at any one time.

Denote: *(offer) GF (gluten free) N (Nuts) G F C B (Gluten Free Could Be) (*£) (supplement)

Tapas dishes on the offers mark with (£) sign carry a supplement (*£)

TO SHARE TAPAS BANQUET

(Minimum two people £22.95 pp)

To Begin

- Mixed marinated olives, bread and dips
- Plato de embutidos cured meats & cheese platter
- Crispy squid - citrus mayo
- Gambas Ajillo, King prawns, garlic & chilli
- Patatas bravas - Ali Oli
- Croquetas del dia
- To Follow
- Sautéed spinach, chickpeas, sultanas & coriander
- Confit of cod. Pea & mint purée, sweet tomato & crispy Serrano ham
- Braised leeks, cabrales sauce & almond crumb
- Pincho de pollo - chicken kebab & yogurt, coriander & lime dip
- Pollo al ajilo, sautéed garlic chicken breast, roasted garlic & saffron sauce

BEST WAY TO ENJOY TAPAS SHARE A BANQUET

LAS PAELLAS

MINIMUM 2 PEOPLE

Paella catalana 14.50 pp
chicken, chorizo pork, fish & seafood finished with green beans & peas, all peeled and deboned so nice & easy to eat.

Paella de carne 14.50 pp
chicken, pork, chorizo & pork ribs not a piece of fish in sight.

Seafood and Vegetarian Paella also

Available. £14.50 pp.

THE MAINS

- Pork Saltimbocca**
With Serrano ham & sagea, rich pedro ximenz sauce & roasted garlic potatoes (GF) 16.95
- Roasted Rump of Lamb**
Red wine jus, crispy pancetta & sauteed spring greens (GF) 16.95
- Grilled Sirloin Steak**
Crispy fried peppers & roasted plum tomato (GF) 17.95
- Pan Fried Seabass**
With lemon butter sauce, sautéed potatoes and samphire (GF) 16.95
- Pan Roasted Cod Supreme**
With pisto Manchego & crispy serrano ham (GF) 16.25
- Baked Salmon**
With basil pesto crust, roasted cherry tomatoes & sautéed Mediterranean potatoes (n) (GF) 16.95
- Stuffed Aubergine,**
With a medley of vegetables, cauliflower puree, & lemon, coriander fried potatoes (GF V) 12.95

SIDES

- Mixed salad 4.35* Fat chips 3.95*
- Sweet potato fries 4.25* Straw chips 3.95* Creamed spinach 4.35*
- Medley of stir fry veg with honey & tarragon 4.85* Roasted garlic mash 3.95*
- Peppercorn sauce 2.50m Cabrales sauce (blue cheese) 2.50
- Ali-oli Mayonnaise £1.50

DESSERTS

- Crepes Suzette 7.50 per person**
(cook at your table, minimum 2 people)
- Lemon posset**
With almond soaked amarena cherries 5.50
- Torta de Santiago**
Almond based tart with vanilla ice cream,
pear & plum compote. 5.95
- Chocolate brownie**
Walnuts, vanilla ice cream & salted caramel sauce 5.25
- Affogato Spagnolo**
Espresso, a shot of liqueur 43, almond biscuit & vanilla ice cream 6.5
- Crema Catalana**
Catalan style brûlée. 5.50
- Creamy rice pudding with caramelised peaches 5.25**
- Mixed ice cream 3.95**
- Selection of cheeses**
Grapes, celery, biscuits & chutney 7.5p
- Ports and Dessert Wines**
Cockburn 3.75 Dow's Reserve 4.75 Taylor LBV 5.50
Taylor 10 years old Tawny 4.75 Taylor 1997 LBV 6.50
Regimental LBV 5.50 Grahams 1998 Vintage 8.50
Sandeman 1990 Vintage 17.50 Dow 1990 Vintage 12.50
Madeira/Malaga 100ml 5.50 Moscatel Valencia 100ml 5.50
Pedro Ximenez 100ml 6.50

COFFEES

- Café con leche £2.5
- Cappuccino 2.75 Large cappuccino 3.35 Flat white 2.5
- Americano coffee 2.5 Espresso 2.5
- Café cortado (espresso with little bit of milk) 2.55 Café latte 2.95
- Carajillo (espresso with a shot of brandy) 5.5
- Whisky or liqueur coffee with cream 5.5
- Espresso Martini Cocktail 7.50
- Vodka, Kalua, sugar syrup and espresso coffee
- White Russian 8.50
- Vodka, bailey cream & chocolate shavings.

KIDS MENU -8.95 Including a Cordial Drink or Milk

Starters

- Mini ciabatta baked with tomato & cheese.
- Popcorn chicken pieces.
- Today's soup.

Mains

- Fish, chips & peas.
- Lamb meat balls with vegetable sauce & straw chips
- Sausage & mash with tomato sauce.

Desserts

- Corn flake sundae with salted caramel & vanilla ice cream.
- Chocolate brownie & ice cream. (N)

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements..

(n) nuts

V A T Is included