

Tapas Menu

Meat

Moroccan Spiced Chicken Skewers Red Pepper Romesco sauce	5.50
Crispy teriyaki style brisket Katsu aioli	5.50
Baked Spanish style meatballs spicy tomato sauce, herb crumb	6.00
Air Dried Jamon with herb oil	6.50
Jamon and Manchego Croquetas roasted garlic aioli	6.50
Braised Pork and White Bean Fabada with sourdough	5.50

Vegetables

Glazed Carrots whipped goats cheese	5.95
Patatas Bravas con Aioli	4.50
Potato and Thyme Spanish Omelette onion relish	4.50
White Truffle and Parmesan Fries	4.50
Sautéed Mushrooms garlic and lemon cream, sourdough	4.50
Marinated Olives and Peppers	4.95

Seafood

Beer Battered Haddock Goujons beer and Dill tartare sauce	5.50
Locally Smoked Salmon with lime	6.50
Fried Salt and Pepper Squid chive aioli	6.00
Sautéed Garlic and Chilli King Prawns with lime	7.00

Cheese

Honey Baked Brie smoked tomato relish	6.50
Aged Manchego	5.95
Honey Glazed Halloumi smoked tomato relish	5.95
Smoked Lincolnshire Poacher Mac and cheese white truffle oil	4.95

Sides

Warm Bread and Olives with Balsamic Oil	4.00
Marinated Olives and Peppers	4.00
Rosemary Salted Fries	2.95
Mixed Salad	3.00