

## Tapas:

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Please choose from our tapas selection on the board or ask your server who will enjoy helping you choose.

## Charcuterie Board:

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18 month aged Iberico serrano ham, salchichon, chorizo, aged Manchego cheese, Picos de Europa Valdeon blue cheese, roasted piquillo pepper salad, ensaladilla rusa and artisan breads. *Can be offered as cured meat or cheese separate.*

## Paella:

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Min 2 persons, all our paellas are cooked fresh so please allow a minimum of 30 mins cooking time. *All served with a Spanish house salad & artisan bread.*

**Chicken, Pork & Chorizo (GF) £25.00**

**Mixed Fresh Seafood (GF) £25.00**  
(Selection dependent on catch)

**Spiced Mixed Bean & Chickpea (V) £20.00**

## Meats:

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**Free Range Roasted Chicken (Half) £10.00**

Succulent free range, cooked chicken with white wine, garlic & herbs.

**Free Range Chicken & Chorizo Burger £12.00**

Locally sourced free range chicken and authentic Spanish chorizo with chipotle mayo, lettuce, tomato & red onion.

**Free Range Pork Loin Chop £12.00**

On the bone pork loin with a delicious fresh salsa verde.

**Harissa Lamb Cutlets £14.00**

Served with roasted aubergine stuffed with spiced wild rice and feta cheese.

**100z Dry Aged Sirloin Steak £18.00**

Succulent sirloin served with a delicious chimichurri sauce.

## Fish:

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**Roasted Cod Loin & Roasted Piquillo Peppers £16.00**

Moist roasted cod loin partnered with sweet roasted piquillo peppers.

*Please ask your waiter for our catch fresh from the market.*

## Vegetarian:

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**Autumn Vegetable Tagine (V) £12.00**

Served with jewelled couscous & flat bread.

**Roasted Beef Tomato (V) £8.00**

Feta, pine nuts and parsley.

**Goats Cheese, Beetroot & Walnut Salad (V) £10.00**

Served with fresh flat bread.

## Sides:

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**Homemade Chips (V) £3.00**

Served with an aioli dip.

**Patatas Bravas (V) £3.00**

Served with a hot sauce.

**Garlic & Herb Parmentier Potatoes (V) £4.00**

**Patatas Pobres (V) £4.00**

Potatoes slow cooked with stock onions and peppers.

**Jewelled Couscous Salad (V) £4.00**

Almonds, dried fruit & pomegranate.

**Fresh Spinach, Shallots & Garlic (V) £3.00**

**Garlic Mushrooms (V) £3.00**

**Selection Of Roasted Autumn Vegetables (V) £4.00**

Dressed in olive oil and garlic.

**Roasted Vine Tomatoes With Basil (V) £3.00**

**Spanish House Salad Small £3.00 Large £5.00**

Lettuce, tomato, white onion, shredded carrot, palm hearts, white asparagus, free range egg & tuna in olive oil with a sherry vinegar dressing.

## Autumn Salads:

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**Spanish House Salad £8.00**

With free range egg & tuna in olive oil.

**Salt Cod & Roasted Red Pepper Salad £10.00**

**Chicken & Jewelled Couscous Salad £10.00**

Free range roast chicken on a scrumptious bed of jewelled couscous.

## Desserts:

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**Churros With Hot Chocolate Sauce £5.00**

**Crema Catalana £5.00**

Set custard with a crispy caramel top.

**Flan £5.00**

Crema caramel with whipped cream.

**Vanilla Ice Cream, Hot Chocolate Sauce & Dulce De Leche Sauce £5.00**

**Pedro Ximenez £5.00**

Poached nectarines with Greek yoghurt.

**Tarta Santiago £5.00**

Almond tart with a honey creme fraiche.

**Cheese Board £9.00**

Served with a glass of Pedro Ximenez sherry, aged Manchego, Picos de Europa Valdeon blue, membrillo (quince paste) & artisan biscuits.

**All our dishes may contain traces of nuts.**

**FOOD ALLERGIES AND INTOLERANCES:**

**Please ask a member of staff about the ingredients in your meal prior to ordering. Thank you.**

