

Vegetarianas

All dishes are suitable for Vegetarians.

Tortilla Española GF

Tortilla is a thick omelette traditionally filled with sliced potato & onion.

Served with a Spanish pixto salsa.

Patatas Bravas GF

Fried potatoes mixed in a spicy tomato sauce & alioli.

Pimientos de Padron GF

Padron peppers are a strong flavoured small green pepper, we serve them the traditional way simply seared with coarse sea salt.

Ensalada Marroqui GF

Roasted sweet potato, parsnip & chickpea mixed with chopped parsley & coriander, topped with a Tahini dressing.

Tostada de Champiñones

Sliced mushrooms, garlic, truffle oil & smoked Teilla cheese on crisp croutons.

Patatas Gratinadas GF

Layered sliced potato baked with cream & mild Spanish cheese

Ensalada Andaluza GF

A salad of asparagus tips, artichoke & sunblushed tomatoes with a sweet binamin dressing.

Berenjenas Rellenas de Pimientos

Stuffed aubergine shell stuffed with cous cous, peppers in herb tomato topped with grated manchego cheese.

Queso de Cabra al Horno

Grilled goats cheese with Seville orange & chilli marmalade.

Ensalada Sevillana

Roasted beetroot, Seville orange & green bean salad topped with crumbed goats cheese & croutons.

Esparragos con Manchego GF

Grilled asparagus, shaved Manchego cheese, olive oil & capers

Mariscos y Pescados

Gambas Pil Pil GF (£1.00 Supplement)

Hot roast peeled prawns with olive oil, fresh chillies & garlic.

Calamares

Classic calamari rings served with fresh lemon.

Mejillones a la Marinera GF

Fresh mussels cooked in white wine, shallots, garlic & finished with fresh cream.

Gambas Rebozadas (£1.00 Supplement)

Black tiger prawns coated in a coriander lemon batter with a garlic mayonnaise dip.

Chipirones

Crisp fried baby squid served with garlic mayonnaise & lemon.

Salmón con Especias GF

Salmon fillet with a mint, fennel, chilli & radish garnish.

Boquerones en Vinagre GF

Freshly marinated anchovies.

Gambas Rey (£2.00 Supplement)

Jumbo king prawns with chilli, ginger & sweet soy.

Lubina con Salsa de Mango GF (£2.00 Supplement)

Grilled fillet of sea-bass with a mango & sweet pepper salsa.

Vieiras con Serrano GF (£2.00 Supplement)

Seared king scallops with basil creamed leeks & crisp Serrano ham.

Caballa Paprika GF

Fillet of mackerel with paprika & cayenne butter, lemon juice, rocket salad & citrus dressing.

Carnes

Albóndigas GF

Spiced lamb meatballs in a rich tomato sauce.

Chorizo al Vino GF

Sliced chorizo sausage sautéed in red wine.

Paella Valenciana GF

A delicious combination of rice, chicken, chorizo, shellfish & seafood, flavoured with saffron.

Pollo Marinado GF

Panfried sliced chicken breast marinated in paprika, lemon & coriander, served with a chilli yoghurt.

Butifarra Negra

Sliced Andalusian black pudding with onion & apple chutney.

Croquetas de Pollo

Crispy fried chicken croquettes.

Chorizo y Butifarra Negra

Chorizo & black pudding sautéed in spicy tomato.

Carne de Res Picante GF

Spicy beef on a bed of rocket with a Manchego cheese & chorizo dressing.

Pollo Rebozado con Miel

Chicken fillet in a crisp batter coated with Spanish honey & grain mustard.

Tabla de Ibericos GF (£2.00 Supplement)

A platter of Serrano ham, aged Iberico chorizo, Lomo & Manchego cheese.

Solomillo con Setas (£2.00 Supplement)

Strips of fillet beef pan fried with mushrooms, garlic, paprika & cream.

Pollo al Ajillo GF

Chicken thighs roasted in olive oil, garlic, mixed peppers & onions.

Tabla de Serrano GF (£2.00 Supplement)

Sliced Serrano ham.

Chuletas de Cordero GF (£2.00 Supplement)

Three lamb chops rubbed with rosemary, thyme & garlic.

Carrillada de Cerdo

Braised pork cheeks in red wine, smoked paprika, chilli & honey.

Pato a la Francesa (£2.00 Supplement)

Confit of duck leg with red wine & thyme.

Available all day Sunday

Choose any 3 Tapas for £14.95 per person including dessert

No other offer applies • Subject to availability