

PARA PICAR

Aceitunas DF GF VE	£3.50
mixed olives marinated in lemon, garlic & chillies	
Boquerones DF GF	£4.50
white anchovies marinated in olive oil	
Bluebell Bar Bites DF GF V	£5.95
a trio of bar snacks - marinated olives, homemade potato crisps & fried Spanish almonds	

Pan de la Casa DF GF* V VE*	£3.95
a mix of homemade focaccia with rustic bread	
Pan de Ajo con Queso GF* V	£3.95
rustic bread with garlic butter & melted cheese	
Pan con Tomate DF GF* V VE*	£3.95
rustic bread with a homemade garlic & tomato infusion	
Pan con Tomate/Pan de Ajo con Queso GF* V	£3.95
half & half for when you can't decide!	

TAPAS

Tapas is not a particular type of food, anything can be tapas! Tapas are not starters they are usually one quarter size of a full meal hence we recommend 3-4 dishes per person. These are then served 'as and when' they are ready.

This is a great way to share and try the many different flavours offered. You are not limited to 'meat and 2 veg'.

Disfrutar!

TAPAS DE CARNE

Chorizo a la Miel A DF GF	£6.25
fresh spicy chorizo cooked with red peppers in a reduction of white wine & honey	
Albóndigas de Ternera DF GF	£5.95
homemade pork meatballs in a spicy tomato sauce	
Croquetas de la Casa	£5.85
homemade croquettes made in the traditional Spanish method- ask for today's flavours	
Carrillera de Cerdo al Vino A DF	£7.25
pork cheek cooked in red wine	
Pintxos Moruno de Pollo DF GF	£6.25
chicken skewers marinated in sweet & spicy paprika & olive oil	

TAPAS DE PESCADO

Rape con Gambas A GF	£8.50
monkfish filets cooked with prawns in a rich coconut & saffron sauce	
Gambas Al Pil Pil A DF GF	£8.25
tail on king prawns cooked with chilli, garlic, paprika, white wine & olive oil	
Calamares Andalucia GF	£7.95
deep fried seasoned squid rings with homemade alioli	
Bocaditos de Bacalao A DF GF	£8.25
fried fresh cod bites in our special beer batter, served with homemade mint alioli	

ESPECIALES

ask about today's chefs choices prepared with fresh seasonal ingredients!

TAPAS VEGETARIANAS

Patatas Bravas DF GF VE	£4.95
classic Spanish dish of fried potatoes topped with homemade spicy brava sauce	
Patatas Alioli GF V	£4.95
fried potatoes with homemade alioli sauce	
Patatas Mixtas. GF V	£4.95
fried potatoes with homemade brava & alioli sauce	
Tortilla Espanola GF V	£5.25
potato, egg & onion omelette - a traditional favourite	
Pimientos de Padron DF GF VE	£5.25
mixed pan fried mild & hot padron peppers from Galicia	
Champiñones al Ajillo A DF GF VE	£4.95
pan fried medley of mushrooms sautéed in garlic, olive oil, white wine and balsamic vinegar	
Queso de Cabra Frito V	£6.50
deep fried Goats cheese drizzled with honey	
Halloumi Frito GF V	£5.85
served with fresh pomegranate seeds and drizzled with a yogurt dressing	
Coliflor de Sésamo DF V	£6.25
sticky sesame cauliflower, deep fried, tossed in honey & soya sauce, sprinkled with toasted sesame seeds, fresh spring onions & chillies	

GUARNICIONES

Ensalada de la Casa DF GF VE	£4.25
crisp salad leaves, rocket, cucumber, cherry tomatoes & red onion in a balsamic dressing	
Patatas Fritas DF GF VE	£3.70
skin-on julienne crisp fries	
Papa Fritas DF GF VE	£3.95
hand-cut chunky chips	

PAELLAS

Traditional Spanish rice dish cooked to order
Please allow up to 30 mins cooking time -
price per person

Paella Pollo y Chorizo DF GF	£14.95
with peppers, onion, garlic, chicken, chorizo & peas	
Paella Mariscos DF GF	£15.95
with peppers, onion, garlic, calamari, prawns, cod, monkfish & mussels	
Paella Mixta DF GF	£16.95
combination of chicken & chorizo & seafood paella	
Paella Vegetariana DF GF VE	£13.95
with peppers, onion, garlic, mushrooms, peas, green beans & cherry tomatoes	
Paella Negra DF GF	£16.95
with peppers, onion, garlic, calamari, prawns, cod, monkfish & mussels - cooked with squid ink & served with aioli	

POSTRES

Churros con Chocolate V		Postre de la Semana	£5.95
Spanish style doughnuts dusted in cinnamon sugar served with a chocolate dipping pot		ask for today's homemade dessert	
Single portion.	£5.95	Selection of Cheshire Farm ice creams & sorbets V VE*	
Sharing portion	£6.95	ask for today's flavours	
Affogato A GF V	£6.95	2 Scoops	£3.95
a scoop of vanilla ice cream served with Amaretto and finished with a shot of espresso		3 Scoops	£4.25
(Amaretto can be substituted with your choice of Liqueur)		Tabla de Quesos GF* V	£7.95
		a trio of locally sourced cheese, served with crackers, quince jelly, grapes & figs	

HOT DRINKS

Espresso	£2.25
Double Espresso	£2.65
Americano	£2.60
Cappuccino	£2.75
Latte	£2.95
Mocha	£2.95
Macchiato	£2.25
Liqueur Coffee	£5.75
Espresso & Brandy	£5.50
English Breakfast Tea	£2.25
Selection of Herbal Tea	£2.55
Hot Chocolate	£2.70

Why not try one of our **Boozy Hot Chocolates**, the perfect way to satisfy that
sweet craving when you can't manage a dessert **£5.50**
Choose from: Chocolate Orange, Tia Maria, Spiced Rum, Baileys or Disaronno

All of our dishes are cooked to order using fresh ingredients that are locally sourced where possible. We cannot guarantee our dishes are 100% nut free. Some dishes may contain bones. If you have any specific dietary requirements or allergens please inform a member of staff.

A discretionary 10% service charge will be applied to parties of 6 or more, 100% of gratuities are retained by our team members.