

PARA PICAR

Aceitunas DF GF VE	£4.00
mixed olives marinated in spices, lemon, garlic & chillies	
Boquerones DF GF	£5.00
white anchovies marinated in olive oil & lemon	
Bluebell Bar Bites DF GF V	£6.50
a trio of bar snacks - mixed pickled peppers, homemade potato crisps & fried Spanish almonds	

Pan de la Casa DF GF* V	£4.50
a mix of homemade focaccia & rustic bread	
Pan de Ajo con Queso GF* V	£4.50
rustic bread with garlic butter & melted cheese	
Pan con Tomate DF GF* V	£4.50
rustic bread with a homemade baked tomato ragu, rosemary and honey	
Pan con Tomate/Pan de Ajo con Queso GF* V	£5.50
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 Frito Picante A DF GF	£7.00
pan fried spicy chorizo cooked with fresh chillies, peppers & onions in a red wine sauce	
Albóndigas de Ternera DF GF	£6.95
homemade beef & pork meatballs in spicy tomato sauce	
Croquetas de la Casa	£6.50
homemade croquettes made in the traditional Spanish method- ask for today's flavours	
Mejilla de Cerdo A DF GF	£7.50
pork cheek cooked in ale with a raisin ragout and Parmesan polenta	
Pollo con Paprika GF A	£7.00
tender chunks of chicken breast pan fried with peppers & onions in a creamy paprika sauce	
Estofado de Morcilla y Alubias DF	£8.00
black pudding and white bean stew	

TAPAS DE PESCADO

Gambas Al Pil Pil A DF GF*	£8.50
tail on king prawns cooked with chilli, garlic, paprika, & olive oil, served with rustic bread	
Calamares Andalucia GF	£7.95
deep fried seasoned squid rings with homemade Spicy mayonnaise	
Chipirones DF	£7.95
salt and pepper baby squid with a chimichurri jam	
Mejillones A DF GF*	£7.50
mussels cooked in a creamy white wine sauce	
Pez Espada A	£9.00
swordfish cooked with onion and Olorosso sherry topped with black garlic	
Merluza GF	£9.00
hake served with anchovy mayonnaise and a black olive tapenade	

TAPAS VEGETARIANAS

Patatas Bravas GF V	£5.00
classic Spanish dish of fried potatoes topped with homemade spicy brava sauce & aioli	
Tortilla Espanola GF V	£5.50
potato, egg & onion omelette - traditionally served at room temperature, please ask if preferred warm.	
Pimientos de Padron DF GF VE	£5.50
mixed pan fried mild & hot padron peppers from Galicia with malt vinegar powder & Maldon salt	
Champiñones Fritos A DF GF VE	£5.50
pan fried medley of mushrooms sautéed in a garlic & sweet sherry sauce	
Queso de Cabra Frito V	£6.95
deep fried Goats cheese drizzled with honey & pickled shallots	
Halloumi Frito GF V	£6.00
served with fresh pomegranate molasses and drizzled with a yogurt dressing	
Coliflor de Sésamo DF V	£6.50
sticky sesame cauliflower, deep fried, tossed in honey & soya sauce, sprinkled with toasted sesame seeds, fresh spring onions & chillies	
Brócoli de tallo tierno A DF GF	£5.00
tender-stem broccoli, tahini sauce and crispy onion	

GUARNICIONES

Ensalada de la Casa GF V	£4.50
chicory and endive salad, manchego cheese, blanched tomato and sticky vinegar dressing	
Add Serrano ham	£1.50
Patatas Fritas DF GF VE	£3.95
skin-on julienne crisp fries	
Papa Fritas DF GF VE	£4.50
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** £16.95
with peppers, onion, garlic, chicken, chorizo & peas
- Paella Mariscos DF GF** £18.95
with peppers, onion, garlic, calamari, prawns, cod, monkfish & mussels
- Paella Mixta DF GF** £20.95
combination of chicken & chorizo & seafood paella
- Paella Vegetariana DF GF VE** £14.95
with peppers, onion, garlic, mushrooms, peas, green beans & cherry tomatoes
- Paella Negra DF GF** £21.95
with peppers, onion, garlic, calamari, prawns, hake & mussels - cooked with squid ink & served with aioli

POSTRES

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| Churros con Chocolate V
Spanish style doughnuts dusted in cinnamon sugar
served with a dark chocolate/Cointreau & white chocolate/
Biscoff dipping pots | | Fondant de Chocolate V
chocolate fondant with berry compote and clotted cream | £5.95 |
| Single portion. | £5.95 | Selection of Cheshire Farm ice creams & sorbets V VE*
ask for today's flavours | |
| Sharing portion | £6.95 | 2 Scoops | £3.95 |
| Affogato A GF V | £7.00 | 3 Scoops | £4.25 |
| a scoop of vanilla ice cream served with Amaretto and
finished with a shot of espresso and a biscuit | | Quesos GF* V
cheese selected weekly by our chefs with apricot chutney | £8.00 |
| | | Add truffle | £2.00 |

HOT DRINKS

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| Espresso | £2.25 |
| Double Espresso | £2.65 |
| Americano | £2.60 |
| Cappuccino | £2.75 |
| Flat White | £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 gratefully by our team members.

A- contains alcohol DF- dairy free V- vegetarian VE/VE*- vegan/can be vegan
GF/GF*- gluten free/*can be made gluten free- specify when ordering