

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	
Hummus DF GF*	£6.95
Hummus designed to be shared, packed full of flavour served with bread	
Nachos GF V	£6.50
... they're back... Tortilla chips served with melted cheese, guacamole, sour cream and a fresh tomato salsa	

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 Catalan DF GF* V	£4.50
rustic bread with a homemade fresh tomato salsa	

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. We cook everything from scratch using fresh quality ingredients! *Disfrute de su comida!*

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	
Croquetas de la Casa *	£6.50
homemade croquettes made in the traditional Spanish method- ask for today's flavours	
Pollo con Paprika GF A	£7.00
tender chunks of chicken thighs pan fried with peppers & onions in a creamy paprika sauce	
Mejilla de Cerdo A	£8.50
Pigs cheek slow cooked in a red wine and ale reduction served with our chefs special side of the week	
Chuletón Gallego DF GF	£8.95
Grilled sirloin steak with a hot chilli and lime sauce, they cook it pink but don't worry you can have it well done if that's what you like!	

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.	
Chipirones DF	£7.95
salt and pepper baby squid with a chimichurri	
Fritas de Mariscos GF*	£7.50
homemade fish fritters made with potatoes, onion fresh parsley made in the traditional Spanish way	
Merluza GF	£8.50
pan fried hake served with poor mans potatoes cooked in olive oil, garlic, peppers and onions	

TAPAS VEGETARIANAS

Patatas Bravas GF V	£5.00
classic Spanish dish of fried potatoes topped with homemade spicy brava sauce	
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	
Queso de Cabra Frito V	£6.95
deep fried Goats cheese drizzled with honey mustard and topped with a pickled vegetable of the week!	
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	
Manchego quince GF V	£6.25
A traditional Spanish cheese served with quince jelly	
Champiñones DF GF VE	£5.50
a mixed medley of mushrooms in a sticky sweet sherry sauce	

GUARNICIONES

Ensalada de la Casa GF V	£4.50
Oak leaf and endive salad with a sun-blushed cherry tomato dressing	
Add ibérico ham	£3.50
Add Manchego	£2.50
Patatas Fritas DF GF VE	£3.95
skin-on julienne crisp fries	



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 & 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, cauliflower & cherry tomatoes	

POSTRES

Churros con Chocolate V		Postre de la Semana	£5.95
Spanish style doughnuts dusted in cinnamon sugar		ask for today's homemade dessert	
served with a dark chocolate/Cointreau & white chocolate/ Biscoff dipping pots		Selection of Cheshire Farm ice creams & sorbets V VE*	
Single portion.	£5.95	ask for today's flavours	
Sharing portion	£6.95	2 Scoops	£3.95
		3 Scoops	£4.25
Affogato A GF V	£7.00	Tabla de Quesos GF* V	£8.00
a scoop of vanilla ice cream served with Amaretto and finished with a shot of espresso and a biscuit		a trio of locally sourced cheese, served with crackers & apricot chutney	

HOT DRINKS

Whole milk or Oat milk

Espresso

Double Espresso Americano Cappuccino

Flat White

Latte

Mocha

Macchiato

Liqueur Coffee Espresso & Brandy English Breakfast Tea Selection of Herbal Tea Hot Chocolate

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