

Simple, authentic tapas to complement our wines

Please place your order at the bar

Cold Tapas

Jamon Gran Reserva Loncheado Sliced Serrano Ham Gran Reserva, cured for at least 18 months	£2.95
Chorizo de Vela Dulce (mild)	£1.25
Queso de Manchego Pasteurised sheep's cheese	£2.20
Queso de Cabra Semi-cured goat's cheese	£2.20
Queso de Curado Blended cured cow and ewe's cheese, marinated for at least four months	£2.20
NEW- Queso Oveja al Vino Cheese made from pasteurised sheeps milk marinated in Red wine	£2.95
NEW- Queso Azul de Hoja Blue cheese from the north Spanish mountains made with pasteurised cow's milk. Wrapped in maple leaves.	£2.95
NEW - Mixed Cheese Plate All cheeses served with quince paste, Picos con Aceite bread and fig.	£6.95 / person
Tortilla Espanola Two slices of Spanish omelette served cold	£2.50
Cold Mixed Tapas for Two Jamon Gran Reserva, Chorizo, Mixed Cheeses, Piquillo Peppers, Tortilla Espanola, Quince Paste, Mixed Olives, Capers, Pitta Bread/Fresh Bread and your choice of dip (hummus, aioli or romesco)	£16.95

Sweet Treat

Ice Cream and Sweet Sherry Vanilla ice cream served with a 25ml shot of Valdespino PX Sherry. Toss the sherry over the ice cream for a taste sensation!	£4.50
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Hot Tapas

Albondigas £4.95

Spanish meatballs made with minced beef, onions, manchego cheese, herbs and spices and topped with a tomato and garlic sauce. Served with fresh bread

Tiras de Pota Rebozadas £4.95

Crispy fried squid strips, served with a lemon wedge and aioli dip

NEW - Croquetas de Bacalao £3.95

Traditional Spanish potato & cod croquettes, breadcrumb coated and deep fried

Calamar en Salsa Americana/Dado de Calamar en su Tinta £5.95

Squid in lightly spiced American Sauce or diced squid in its own ink

NEW - Burgos Morcilla £3.95

Traditional Spanish black pudding with rice and spices mixed with cooking apple and served on bread

Spicy Chorizo, Bean and Lentil Stew £4.95

Chorizo with red lentils, cannellini and pinto beans cooked in onions, paprika, chilli and mixed spices. Served with fresh bread

Fabada Asturiana £6.95

A traditional white butter bean stew from Asturias with chorizo, morcilla and pancetta. Served with fresh bread

Patatas Bravas £4.95

Diced sautéed potatoes with either a splash of tomato sauce (v) or Tomato & chorizo sauce. Served with aioli

Mini Cooking Chorizo £4.95

Succulent lean chorizo in miel de flores Spanish honey and lemon glaze

NEW - Aubergine Espaniol £3.95

Aubergine layered with a tomato based vegetable sauce, topped with goat's cheese

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Bar Snacks

Mixed Traditional Salted Snacks £2.50

Almendras comuna frita taro (Salted almonds)
Kikos apercat (Fried corn kernels)
Habas fritas (Lightly salted fried broad beans)

Smokey Chilli Nuts £2.75

Almonds, cashews and peanuts

Pitta/Fresh bread (per person) £1.20

Fresh bread with organic olive oil and balsamic vinegar (per person) £1.50

Pimientos de Piquillo Salad £0.75

High quality roasted piquillo pepper slivers with onions and vinegar

Pimientos de Padron Rebozados £2.45

Green peppers from Padron in Northern Spain.
Soft and sea salted, the odd one might be a bit hot!

NEW- Guindillas PiFritos Rebozados £3.95

Whole green chillis from Navarra coated in Tempora and deep fried. Delicious and spicy!

Home Made Dips With Pitta

Choice of Aioli, Hummus or Romesco £2.75

Mixed dips - all three dips with pitta £4.95

Aceitunas Verdes Manzanilla Con Hueso £2.95

Whole green Spanish manzanilla olives with stones

Pitted Kalamata Olives £2.95

Purple olives in oil and herbs

Tapas Taster Plate £5.75

Mixed Olives, Jamon Gran Reserva, Chorizo,
Piquillo Pepper Slivers, Pitta Bread/Fresh Bread
and your choice of dip

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