

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	£3.95
Chorizo de Vela Dulce (mild)	£1.95
Courtyard Dairy individual cheese portion Served with water biscuits and grapes See specials board for details	£3.95
Courtyard Dairy Mixed Cheese Plate A selection of 4 cheeses from our partner Courtyard Dairy, based in Settle. Served with water biscuits and grapes See our changing board for details	£11.95
Tortilla Espanola Two slices of Spanish omelette served cold	£3.95
Tapas Taster Plate Mixed Olives, Jamon Gran Reserva, Chorizo, Piquillo Pepper Slivers, Pitta Bread or Fresh Bread and your choice of dip (hummus, aioli, tapenade or romesco)	£6.50
Cold Mixed Tapas for Two Jamon Gran Reserva, Chorizo, Mixed Cheeses, Piquillo Peppers, Tortilla Espanola, Quince Paste, Mixed Olives, Capers, Pitta Bread or Fresh Bread and your choice of dip	£19.95
Boquerones Marinados Fresh white anchovies from the Mediterranean sea marinated in vinegar. Served with caper berries	£5.50
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
Churros al Horno Star-shaped, cylindrical pastry served with hot chocolate sauce.	£3.95

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Hot Tapas

Albondigas	£6.50
Spanish meatballs made with minced beef, onions, manchego cheese, herbs and spices and topped with a tomato and garlic sauce. Served with fresh bread	
Croquetas de Bacalao	£5.50
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	
Puntilla Enharinada	£6.50
Tiny squid coated in a light tempura, served with lemon and aioli	
Spicy Chorizo, Bean and Lentil Stew	£6.50
Chorizo with red lentils, cannellini and pinto beans cooked in onions, paprika, chilli and mixed spices. Served with fresh bread	
Fabada Asturiana	£7.95
A traditional white butter bean stew from Asturias with chorizo, morcilla and pancetta. Served with fresh bread	
Patatas Bravas	£5.95
Diced sautéed potatoes with either a splash of tomato sauce (v) or Tomato & chorizo sauce. Served with aioli	
'Posh' Patatas Bravas	£5.95
Diced sautéed potatoes with truffle oil and Courtyard Dairy Parmesan cheese	
Mini Cooking Chorizo	£5.95
Succulent lean chorizo in miel de flores Spanish honey and lemon glaze	
Aubergine Espaniol	£5.95
Aubergine layered with a tomato based vegetable sauce, topped with goat's cheese	

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Bar Snacks

Mixed Traditional Salted Snacks	£3.00
Almendras comuna frita taro (Salted almonds)	
Kikos apercat (Fried corn kernels)	
Habas fritas (Lightly salted fried broad beans)	
Smokey Chilli Nuts	£3.00
Almonds, cashews and peanuts	
Pitta/Fresh bread (per person)	£1.70
Fresh bread with organic olive oil and balsamic vinegar (per person)	£1.95
Pimientos de Piquillo Salad	£1.50
High quality roasted piquillo pepper slivers with onions and vinegar	
Pimientos de Padron Rebozados	£3.50
Green peppers from Padron in Northern Spain. Soft and sea salted, the odd one might be a bit hot!	
Guindillas PiFritos Rebozados	£5.50
Whole green chillis from Navarra coated in Tempora and deep fried. Delicious and spicy!	
Home Made Dips With Pitta	
Choice of Aioli, Hummus, Tepeenade or Romesco	£3.50
Mixed dips - all dips with pitta	£6.50
Aceitunas Verdes Manzanilla Con Hueso	£3.75
Whole green Spanish manzanilla olives with stones	
Pitted Kalamata Olives	£3.75
Purple olives in oil and herbs	

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