

TAPAS

Designed by our head chef, Chris Hobson

Served Friday and Saturday from 17:00 to 21:00

Anchovies with Tomato oil. (GF) - £5.75

Homemade Red Pepper and Coriander Hummus with Flatbread (V) - £3.95

Can be GF without the Flatbread. Can be (VG) without Flatbread.

Sauteed Garlic and Rosemary New Potatoes (GF) (V) - £4.50

Can be (VG) without Butter.

Mixed Olives with Lemon (GF) (V) (VG) - £4.75

Honey, Paprika and Lemon Chicken Wings (GF) - £6.50

Served with fresh coriander.

Homemade Serrano Ham and Leek Croquettes - £6.00

Served with Fresh Saffron Alioli.

Chorizo Sausage Cooked in Cider - £6.75

Served with Fresh Spring onions.

Warm Toasted Sea salt and Rosemary Focaccia Bread (V) - £4.50

Served with Garlic, Chilli Truffle Olive Oil.

Onglet (Hanger) Steak Skewer (GF) - £13.75

Seasoned steak, cherry tomatoes, red onions and mushrooms. Served with fries and a Chimichurri dip.

Chargrilled Vegetable Skewer (V) - £12.00

Served with a Lemon and Feta couscous, and Basil Pesto. Can be (GF) swapping couscous.

Sauteed Large King Prawns (GF) - £8.75

Served with Garlic, chilli, tomato and white wine

Sun Dried Tomatoes (GF) (V) (VG) - £4.50

In rapeseed oil and herbs

Dessert

Tartar Santiago (Spanish Almond Cake) (GF) - £4.75

Served warm with choice of ice cream or fresh cream.

DIPS

Chilli Yogurt dip	- £2.00
Mint Yogurt dip	- £1.75
Garlic, Chilli Truffle Olive Oil	- £2.50
Basil Pesto dip	- £4.50
Chimichurri dip	- £2.50

If you have any special dietary requirements or allergies, please let us know and we'll try our best to accommodate.