

Tapas Menu

£4 each

☀ All dishes are designed for sharing ☀ Experience the flavours of Spain ☀

Welcome to our vibrant selection of Spanish tapas. Each dish is crafted to bring a taste of the Mediterranean to your table, perfect for sharing and savouring together. ¡Buen provecho!

Seafood Specialities

King Garlic Prawns

Juicy king prawns sautéed in garlic and olive oil, finished with fresh herbs.

King Prawns Pil Pil

Succulent king prawns sizzling in a classic Spanish pil pil sauce with chilli and garlic.

King Prawns in Mediterranean Sauce

King prawns served in a rich, sun-drenched Mediterranean tomato sauce.

Vegetarian Delights

Garlic Mushrooms

Fresh mushrooms cooked in a fragrant garlic butter.

Mushrooms in Mediterranean Sauce

Sautéed mushrooms enveloped in a tomato-based Mediterranean sauce.

Chargrilled Halloumi with Cranberry Sauce & Rosemary

Smoky halloumi cheese paired with a tangy cranberry sauce and aromatic rosemary.

Cannellini Beans in Sherry, Cream & Herb Sauce

Creamy cannellini beans simmered in sherry, cream and finished with fresh herbs, garlic, and a hint of fresh lemon.

Spanish Tortilla

Classic potato and onion omelette. A firm Spanish favourite.

Patatas Bravas

Crispy roasted potatoes drizzled with a smoky tomato bravas sauce.

Meat & Poultry

Grilled Black Pudding with Roasted Pepper Sauce & Cheese

Rich black pudding, grilled and topped with a roasted pepper sauce and melted cheese.

Andalusian Chicken Stew with Onions & Chickpeas

Tender chicken slow-cooked with onions and chickpeas in a hearty Andalusian style.

Chorizo in Red Wine Sauce

Spicy chorizo sausage simmered in a bold red wine reduction.

Pork Meatballs in Sherry, Cream & Sage Sauce

Handmade pork meatballs, gently cooked in a creamy sherry and sage sauce.

Spanish Serrano Ham with Mixed Olives

Breads & Olives

Olive Bread with Bruschetta & Serrano Ham

Artisan olive bread topped with fresh bruschetta and slices of Serrano ham.

Bread with Balsamic & Olive Oil

Warm rustic bread served with a duo of balsamic vinegar and fine olive oil for dipping.

Bowl of Mixed Olives

Selection of Spanish marinated olives, perfect for snacking or sharing.



Please ask your server for recommendations or to accommodate any dietary requirements.

If you have any allergies, intolerances or dietary requirements, please speak to a member of staff before ordering.  = Vegetarian

T&Cs apply. We reserve the right to amend or withdraw offers, alter prices or cancel items from the menu at any time without notice.

All items are subject to availability. All rights reserved.

Drinks Menu

Wine 18+

125ml Glass **£4.95**
250ml Glass **£7.95**
750ml Bottle **£14.00**

Red: Rioja or Malbec.

White: White Rioja, Pinot Grigio or Sauvignon Blanc.

Rosé

Prosecco Spumante extra dry.

200ml Bottle **£6.95** 750ml Bottle **£18.00**

Beers 18+

Stella 330ml **£4.00**

Corona 330ml **£4.00**

Carling 440ml **£4.00**

San Miguel 440ml **£4.00**

Doom Bar 500ml **£4.00**

Poretti Draught
Pint **£4.00** Half **£2.00**

Guinness Draught
Pint **£4.00** Half **£2.00**

Cider 18+

Thatcher's Gold Draught
Pint **£4.00** Half **£2.00**

Spirits 18+

Vodka Single **£3.50** Double **£5.00**

Local Gin Single **£3.50** Double **£5.00**

Mixers **£2.00**

Tonic, Slimline Tonic, Coke, Sprite or Orange

Soft Drinks

Water Still or Sparkling **£2.00**

Cartons **£1.50**

Cans **£2.50**

Frobishers Juice **£2.50**

J2O **£2.75**

San Pellegrino **£3.50**

Oasis **£3.00**

Elderflower Presse **£2.75**

Frappé **£4.95**

Vanilla or Vanilla & Chocolate.

Add a shot for +50p!

Coffee

Espresso In **£3.50** Out **£3.00**

Americano In **£3.95** Out **£3.50**

Macchiato In **£3.95** Out **£3.50**

Latte In **£3.95** Out **£3.50**

Cappucino In **£3.95** Out **£3.50**

Flat White In **£3.95** Out **£3.50**

Mocha In **£3.95** Out **£3.50**

Tea

Breakfast In **£3.50** Out **£3.00**

Herbal In **£3.95** Out **£3.50**

Hot Chocolate

Plain In **£3.50** Out **£3.00**

Marshmallows & Whipped Cream In **£3.95** Out **£3.50**

