

TAPAS

UNBEATABLE WORLD TAPAS.
We recommend selecting 2-3 dishes per person.

3 TAPAS FOR £18 TUESDAY - THURSDAY!
£2 supplement for duck and steak

MEAT

- Meatball Arrabbiata GF £7.00**
Homemade meatballs served in a slightly spicy tomato sauce
- Iberico Jamon Croquetas £7.00**
Small Spanish rolls flavoured with Iberico ham and deep-fried in breadcrumbs to crispy perfection
- 28-Day Aged Beef Sirloin GF £8.50**
Pan-fried sirloin steak served with house chimichurri
- Pan-Fried Duck Breast GF £8.00**
Succulent duck served pink with black olive pesto
- Pork Belly Bites GF £7.00**
Slow-cooked pork belly, fried and served with BBQ sauce
- Tartiflette £7.50**
Potato, cheese and bacon casserole baked in lashings of cream and garlic

FISH & SEAFOOD

- Crispy Fried Calamari GF £7.50**
Succulent calamari rings, coated in seasoned flour and quickly fried to crispy perfection, served with lemon and aioli
- Mussels GF £7.50**
Cooked in your choice of white wine, garlic and cream or garlic, tomato and chilli sauce. Served with sourdough
- Sardines on Toast GFO £7.50**
Cooked in chilli garlic butter with tomato sauce and served on sourdough toast
- Gambas Pil Pil GF £8.00**
Juicy prawns fried in garlic, paprika and olive oil
- Cod Tenders £8.00**
Tempura battered cod tenders with homemade Brazilian Aji Sauce (*mayonnaise with spring onion, chilli, coriander, garlic, and lime*)
- Pan-Fried Seabass GF £8.00**
Cooked in caper berry, garlic, white wine and cream

JOIN US FOR SUNDAY LUNCH!

Book a table for our fantastic Sunday roast.
SERVED EVERY SUNDAY 12PM - 5PM
View our full menu online or ask your server for details.

TAPAS DEL MUNDO'S BOTTOMLESS BRUNCH

Bring a friend and enjoy bottomless brunch for £32 with alcohol or £28 with soft drinks.

AVAILABLE ON SATURDAYS 12PM - 4PM
Book a table to avoid disappointment. 2 hour slot.



ENJOY YOUR MEAL?
Please leave us a review!
TripAdvisor

- Chicken Tikka Skewers GF £7.00**
Succulent chicken marinated in our house tandoori spice mix, flame-cooked and served with mint yoghurt
- Cured Meats £7.50**
Parma ham, chorizo or salami, served with sourdough
- Pigs in Blankets GF £7.00**
Chipolata sausages wrapped in smoked bacon and baked with honey and mustard
- Pan-Fried Chicken & Chorizo £7.50**
Delicious chicken and chorizo, roasted and then cooked in a honey and red wine reduction
- Roasted Chorizo GF £7.00**
Delicious chorizo roasted and then cooked in a honey and red wine reduction

CHEESE

- Queso's V GF £7.50**
Slices of manchego and brie, topped with honey and black pepper
- Deep-Fried Halloumi V GF £7.00**
With sweet chilli sauce and fresh chillies
- Goats Cheese Salad V GFO £7.50**
Served with warm pear and balsamic
- Quesadilla V VGO £7.00**
Tortilla filled with cheese and tomato concasse, served with picante homemade salsa.
Vegan option with vegan cheese

SIDES

- Hand Cooked Chips VG GF £4.00**
- Truffle Hand-Cooked Chips V GF £5.00**
- Sweet Potato Fries VG GF £5.00**
- Green Salad VG GF £4.00**
- Tomato Salad VG GF £4.00**
Tomato, red onion and olive oil
- Tenderstem Broccoli VG GF £4.00**
Sweet tenderstem sautéed and seasoned

VEGETARIAN & VEGAN

- Patatas Bravas V VGO GF £6.50**
Served with bravas sauce and aioli
- Stuffed Mushrooms V GF £7.00**
Mushrooms stuffed with goats cheese and finished with chilli
- Mushroom Arancini V £7.00**
Homemade arancini with porcini and mixed mushrooms, served with aioli
- Padron Peppers VG GF £5.00**
- Bruschetta VG GFO £6.50**
Sourdough topped with tomato, garlic and basil, finished with olive oil
- House Marinated Olives VG GF £5.00**
A mix of olives marinated in garlic, chillies, parsley, lemon and olive oil
- Cauliflower Bites V £7.00**
Tempura battered cauliflower bites with beetroot mayonnaise
- Bread, Olive Oil, Balsamic and Aioli VGO GFO £4.50**

SHARERS

- 1Kg of Mussels GF £19.00**
Cooked in white wine, garlic & cream or tomato & chilli sauce. Served with artisan bread
- Cheeseboard GFO £13.00**
Manchego, brie, mature cheddar and stilton with caramelised red onion chutney, grapes, quince and a selection of crackers
- Grazing Board GFO £20.00**
Salami, chorizo, parma ham, Manchego, brie, and stilton, with caramelised red onion chutney, grapes, quince and a selection of crackers with artisan bread
- Baked Camembert V GFO £10.00**
Baked camembert with garlic and rosemary, served with artisan bread
- Hummus VG GFO £8.00**
Creamy and lemony homemade hummus, served with flatbread
- Nachos V VGO GFO £8.00**
Tortilla chips served with cheese, guacamole, sour cream, and picante homemade salsa.
Vegan option with vegan cheese and no sour cream

DESSERTS

- Chocolate Brownie GF £6.00**
Served with vanilla ice cream
- Lemon Meringue Pie £6.00**
Served with double cream
- Cheesecake of the Day £6.00**
Ask your server for details
- Chocolate Caramel Cake VG £6.00**
Served with chocolate sauce
- Carrot Cake GF £6.00**
Served with double cream
- Ice Cream (2 Scoops) GF £3.50**
Choose from chocolate, salted caramel, strawberry or vanilla
- Ice Cream (3 Scoops) GF £5.50**
Choose from chocolate, salted caramel, strawberry or vanilla

Cheeseboard

3 types of cheese (Manchego, Costwold brie and stilton). All served with fig chutney, black grapes and crackers

Small £7.00 Large £13.00

- Irish Coffee £7.00**
Ask your server for liqueur details
- Taylor's Vintage Port £7.00**

HOT DRINKS

- Coffee £4.00**
Latte, Americano, Cappuccino
- Decaf Americano £3.00**
- Espresso £3.00**
- Tea £3.00**
English Breakfast Tea, Peppermint Tea, Green Tea

ALLERGIES & INTOLERANCES

Please speak to us if you have any allergies or dietary requirements before placing your order.

V Vegetarian **VO** Vegetarian Option
VG Vegan **VGO** Vegan Option
GF Gluten Free **GFO** Gluten Free Option

Did you know? We have a function space and can cater for private events up to 40 people! Ask for details



DRINKS

BEER & CIDER 18+

Estrella 4.6%	Half £3.00/ Pint £6.00
Guest Lager	Half £2.50/ Pint £5.00
Madri 330ml Bottle, 4.6%	£4.00
Quilmes 340ml Bottle, 4.9%	£5.00
Red Stripe Pint Can, 4.7%	£5.00
Doom Bar 500ml Bottle, 4.3%	£5.00
Inches Cider 440ml Can, 4.5%	£5.00
Becks Blue 0.0 330ml, 0%	£3.50
Kopparberg 500ml, 0%	£4.00

Strawberry and Lime

SPIRITS 18+

25ml. Mixers not included

VODKA

Absolut Blue (House)	£4.50
Absolut Berri	£4.50
Żubrówka	£6.00
Grey Goose	£6.00

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Beefeater (House)	£4.00
Beefeater Pink	£4.00
Bombay Sapphire	£4.50
Whitley Neil Rhubarb & Ginger	£5.00
Malfy Lemon	£5.50
Malfy Rosa	£5.50
Hendrick's	£5.00
Gin Mare	£6.00
Brockman's	£6.00

WHISKEY, BOURBON & MALT

Jameson Irish (House)	£4.50
Makers Mark	£5.00
Jack Daniels	£4.00
Monkey Shoulder	£5.00
Oban	£7.00

RUM

Bacardi Carta Blanca (House)	£4.00
Aluna Coconut	£4.00
Havana 3	£5.00
Havana 7	£5.00
Havana Especial	£6.00
Havana Cuban Spiced	£5.50
Kraken	£5.00
Diplomatico Reserva	£6.00

BRANDY & COGNAC

Courvoiser (House)	£5.00
Bois Cherry Brandy	£4.00
Rémy Martin	£6.00

LIQUEURS 18+ 25ml ALL £4.00

Kahlua, Archers, Passoa, Baileys, Cointreau, Disaronno, Chambord, Limoncello, Campari, Tequila, Sambuca, Martini, Licor 43, Aperol, Blue Curacao, Crème de Menthe, Crème de Cacao, Crème de Cassis, Fireball, Cherry Brandy

SHOTS 18+ 4 FOR £14 or £4 each

Sambuca Black or white, **Tequila** White, gold or honey, **Tequila Rose, Fireball, Licor 43** Whisky liqueur, **Limoncello, Baby Guinness** Kahlua & Baileys, **B-52** Kahlua, Baileys & Triple Sec, **Snaiquiri** White rum with strawberry or lime, **Caramel Rum, Spicy Tequila** Tequila, chilli & lime, **Jam Doughnut** Baileys & Chambord, **Cherry Bakewell** Amaretto & Cherry Brandy, **Peaches and Cream** Baileys & Archers, **Aero** Baileys & Crème de Menthe, **Elli's Chocolate Orange** Crème de Cacao & Triple Sec

WINES 18+

WHITE

Morador Blanco	175ml £5.00 250ml £7.00
Navarra Viura	Bottle £18.00
Spain. Aromas of ripe apricot, peach and lychee for a smooth palate	
I Castelli Pinot Grigio delle Venezie D.O.C	175ml £6.00 250ml £8.00
	Bottle £22.00
Italy. Fresh fruity notes and light aromatics	
Soldier's Block Chardonnay	175ml £7.00 250ml £9.00
	Bottle £26.00
Australia. A vibrant Chardonnay which exhibits a lifted fruit character	
Duc De Mornay Picpoul de Pinet	Bottle £28.00
France. Gently perfumed, ripe melon fruit on the nose	
Fincas de Azabache Barrel Fermented D.O.Ca Rioja Blanco	Bottle £32.00
Spain. Attractive fresh bouquet, fresh and zesty	
Cloud Factory Sauvignon Blanc	Bottle £32.00
New Zealand. Sappy fresh, clean and delicious	
Funkstille Gruner Veltliner	Bottle £35.00
Austria. A dry wine with ripe pear and fresh citrus flavours	
Gotas De Mar Albariño	Bottle £40.00
Spain. A very dry wine with orange zest, fresh peaches and salinity	
Chablis Vignoble Angst	Bottle £48.00
France. Aromas of white flowers, elderflower, acacia and citrus notes	

ROSÉ

Morador Rosado	175ml £5.00 250ml £7.00
Navarra Garnacha	Bottle £18.00
Spain. Intensely fresh nose of ripe strawberry fruit and flowers	
I Castelli Pinot Grigio Rosé delle Venezie D.O.C	175ml £6.00 250ml £8.00
	Bottle £22.00
Italy. Soft and persistent with fruity notes and light aromatics	
Portraits White Zinfandel	175ml £6.50 250ml £8.50
	Bottle £25.00
USA. Juicy with bright strawberry notes and a hint of sweetness	
Château Gairroid Côtes de Provence	Bottle £35.00
France. A pretty herbal, red fruits and white peppery taste	
Whispering Angel Rosé	Bottle £45.00
France. Crushed strawberries, peach, rosewater and orange blossom	

RED

Morador Tinto	175ml £5.00 250ml £7.00
Navarra Tempranillo	Bottle £18.00
Spain. Intense aromas of ripe cherries, berries and vanilla	
Tierra Alta Merlot	175ml £6.00 250ml £7.50
	Bottle £21.00
Chile. Deep red velvet colour with a supple nose of cherry and raspberry	
Calusari Pinot Noir	175ml £6.50 250ml £8.50
	Bottle £24.00
Romania. Soft, smooth and spicy flavours with a soft fruit palate	
Andeluna Malbec	175ml £8.50 250ml £11.00
	Bottle £32.00
Argentina. Diverse fruits and flowers, with notes of vanilla and chocolate	
Primitivo Masseria Settearchi	Bottle £27.00
Italy. Smooth with strong scents of ripe and jammy red and black fruits	
Amauta Tannat	Bottle £30.00
Spain. Red berry scents, along with spicy notes and hints of figs	
Ribera Del Duero Tempranillo	Bottle £35.00
Spain. Aromas of bramble fruit, vanilla, nutmeg and sweet spice	
Barolo Fiori	Bottle £55.00
Italy. From the Nebbiolo grape with plump fruit and a silky supple texture	
Altocedro Old Vine Reserve Malbec	Bottle £60.00
Argentina. A rich, dynamic wine with ripe dark fruit, plums and raisin	

SPARKLING

Prosecco Famiglia Botter D.O.C Extra Dry	125ml £5.00
	Bottle £25.00
Prosecco Belle & Co Brut 0%	England. Bottle £12.00
Vilarnau Cava Extra Seco Gold Edition	Spain. Bottle £30.00
Chapel Down, Classic N.V. Brut	England. Bottle £65.00
Chapel Down Rosé Brut	England. Bottle £65.00
La Cuvée Laurent-Perrier	France. Bottle £85.00

NON-ALCOHOLIC SPIRITS

ALL £3.00

Lyre's American Malt, Lyre's Amaretto, Lyre's White Cane, Tanqueray 0.0%, Caleño Light & Zesty

COCKTAILS 18+

HOUSE

Sex on the Beach	£8.00
Vodka, Peach Schnapps, cranberry and orange juice	
Moscow Mule	£8.00
Vodka, ginger beer, lime and bitters	
Dark and Stormy	£8.00
Dark rum, ginger beer, lime and bitters	
Blue Lagoon	£8.00
Vodka, Peach Schnapps, Blue Curacao, lime and lemonade	
Woo Woo	£8.00
Vodka, lime, Peach Schnapps and cranberry juice	
Bellini	£8.00
Strawberry, elderflower or peach with Prosecco	
Aperol Spritz	£8.00
Aperol and Prosecco with soda	

CLASSICS

Cosmopolitan	£9.00
Margarita	£9.00
Daiquiri	£9.00
Bloody Mary	£9.00
Sour - Amaretto or Bourbon	£9.00
With lemon, sugar and foamer	
Old Fashioned	£11.00
Negroni	£11.00

MARTINIS

ALL £9.00

Espresso Martini, Lemon Martini, Bloody Mary, Apple Martini, Vodka Martini, Gin Martini, Passionfruit Martini

SPECIALITY

French 75	£10.00
Lemon gin and sugar, shaken and topped with Prosecco	
The Rose Garden	£10.00
Gin, lemon, cucumber and sugar, shaken and poured over ice	
The Elderflower Bramble	£10.00
Gin, lemon and elderflower shaken, poured over ice and topped with chambord	
Rum Punch	£10.00
Dark and spiced rum mixed with tropical flavours, citrus and served over ice	
Cherry Bakewell	£10.00
Amaretto, Chambord and vanilla with cranberry, lemon, and finished with a cherry	

PITCHERS

Sangria	£13.00
Woo Woo	£14.00
Blue Lagoon	£14.00
Sex on the Beach	£14.00

MOCKTAILS

PG Passion	£5.00
Non-alcohol spirit with passionfruit, vanilla and pineapple shaken and served frothy	
Sourz	£5.00
0% Amaretto or Bourbon shaken with sugar and big hits of citrus	
Old Town Garden	£5.00
0% Tanqueray, cucumber, elderflower, lemon and sugar	

SOFT DRINKS & MIXERS

Soft Drinks 330ml Bottle	£3.50
Coco-Cola, Coco-Cola Zero, Diet Coke, Sprite Zero	
Appetiser 275ml	£3.45
Belvoir Elderflower Presse 250ml	£3.35
Acqua Panna Still Water 500ml	£3.80
Sparkling Water 500ml	£3.80
Energy Drink 500ml	£2.00
Juice	£3.00
Orange, Apple, Pineapple, Cranberry or Tomato	
Fever Tree Tonics 200ml	£3.00
Naturally Light, Elderflower, Ginger Ale, Mediterranean, Soda, Lemonade	

