

TAPAS

UNBEATABLE WORLD TAPAS
We recommend selecting 3 dishes per person

3 TAPAS FOR £20 TUESDAY - THURSDAY!
£2 supplement for duck and steak

MEAT

- Meatball Arrabbiata GF** £8.00
Homemade meatballs served in a slightly spicy tomato sauce
- Iberico Ham Croquetas** £7.50
Small Spanish rolls flavoured with Iberico ham and deep-fried in breadcrumbs to crispy perfection
- 28-Day Aged Beef Sirloin GF** £9.50
Pan-fried sirloin steak served with house chimichurri
- Pan-Fried Duck Breast GF** £9.00
Succulent duck served pink with black olive pesto
- Pork Belly Bites GF** £8.00
Slow-cooked pork belly, fried and served with BBQ sauce
- Tartiflette GF** £8.50
Potato, cheese and bacon casserole baked in lashings of cream and garlic

FISH & SEAFOOD

- Crispy Fried Calamari GF** £8.00
Succulent calamari rings, coated in seasoned flour and quickly fried to crispy perfection, served with lemon and aioli
- Gambas Pil Pil GF** £9.00
Juicy prawns fried in garlic, paprika and olive oil
- Mussels GF** £8.50
Cooked in your choice of white wine, garlic and cream or garlic, tomato and chilli sauce. Served with artisan bread
- Sardines on Toast GFO** £8.00
Cooked in chilli garlic butter with tomato sauce and served on sourdough toast
- Cod Tenders** £8.50
Tempura battered cod tenders with homemade Brazilian Aji sauce (*mayonnaise with spring onion, chilli, coriander, garlic, and lime*)
- Pan-Fried Seabass GFO** £8.50
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 £35 with alcohol or £30 with soft drinks.

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



DID YOU ENJOY YOUR MEAL?

Please leave us a review!
Tripadvisor

- Roasted Chorizo GF** £8.00
Delicious chorizo roasted and then cooked in a honey and red wine reduction
- Chicken Tikka Skewers GF** £8.00
Succulent chicken marinated in our house tandoori spice mix, flame-cooked and served with mint yoghurt
- Cured Meats GFO** £8.00
Parma ham, chorizo or salami, served with sourdough bread
- Pigs in Blankets GF** £7.50
Chipolata sausages wrapped in smoked bacon and baked with honey and mustard
- Pan-Fried Chicken & Chorizo GF** £8.00
Delicious chicken and chorizo, roasted and then cooked in a honey and red wine reduction

CHEESE

- Queso's V GF** £8.00
Slices of manchego and brie, topped with honey and black pepper
- Deep-Fried Halloumi V GF** £8.00
With sweet chilli sauce and fresh chillies
- Goats Cheese Salad V GFO** £8.00
Served with warm pear and balsamic
- Quesadilla V VGO** £7.50
Tortilla filled with cheese and tomato concasse, served with picante homemade salsa.
Vegan option with vegan cheese

SIDES

- Triple Cooked Chips VG GF** £5.00
- Truffle Chips V GF** £6.00
- Sweet Potato Fries VG GF** £6.00
- Green Salad VG GF** £5.00
- Tomato Salad VG GF** £5.00
Tomato, red onion and olive oil
- Tenderstem Broccoli VG GF** £5.00
Sweet tenderstem sautéed and seasoned

VEGETARIAN & VEGAN

- Bread, Olive Oil, Balsamic and Aioli VGO GFO** £5.00
- House Marinated Olives VG GF** £6.00
A mix of olives marinated in garlic, chillies, parsley, lemon and olive oil
- Padron Peppers VG GF** £6.00
- Patatas Bravas V VGO GF** £7.00
Served with bravas sauce and aioli
- Bruschetta VG GFO** £7.00
Sourdough topped with tomato, garlic and basil, finished with olive oil
- Stuffed Mushrooms V GF** £7.50
Mushrooms stuffed with goats cheese and finished with chilli
- Mushroom Arancini V** £7.50
Homemade arancini with porcini and mixed mushrooms, served with aioli
- Cauliflower Bites V** £7.00
Tempura battered cauliflower bites with beetroot mayonnaise

SHARERS

- 1kg of Mussels GFO** £20.00
1kg of mussels cooked in white wine and garlic sauce or tomato and chilli sauce. Served with toasted artisan bread
- Cheeseboard GFO** £15.00
Manchego, brie, mature cheddar and stilton with caramelised red onion chutney, grapes, quince and a selection of crackers
- Grazing Board GFO** £22.00
Salami, chorizo, parma ham, Manchego, brie, and stilton, with caramelised red onion chutney, grapes, quince and a selection of crackers and artisan bread
- Nachos V VGO** £10.00
Tortilla chips served with cheese, guacamole, sour cream, and picante homemade salsa
Vegan option with vegan cheese and no sour cream
- Baked Camembert GFO** £12.00
Baked camembert with garlic and rosemary, served with artisan bread
- Hummus** £10.00
Creamy and lemony homemade hummus, served with flatbread

DESSERTS

- Chocolate Brownie GF** £7.00
Served with vanilla ice cream
- Lemon Meringue Pie** £7.00
Served with double cream
- Cheesecake of the Day** £7.00
Ask your server for details
- Chocolate Caramel Cake VG** £7.00
Served with chocolate sauce
- Ice Cream (2 Scoops) GF** £4.50
Choose from chocolate, salted caramel, strawberry or vanilla
- Ice Cream (3 Scoops) GF** £6.50
Choose from chocolate, salted caramel, strawberry or vanilla

Cheeseboard Small £8.50
Manchego, brie, mature cheddar and stilton, with caramelised red onion chutney, grapes, quince and a selection of crackers

- Irish Coffee** £7.50
Ask your server for liqueur details
- Taylor's Vintage Port** £7.50

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 £2.75 / Pint £5.50
Madri 330ml Bottle, 4.6%	£5.00
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%	£4.00
Kopparberg 500ml, 0%	£4.50

Strawberry and Lime

SPIRITS 18+

25ml. Mixers not included

VODKA

Absolut Blue (House)	£5.00
Absolut Berri	£5.00
Żubrówka	£6.50
Grey Goose	£6.50

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Beefeater (House)	£4.50
Beefeater Pink	£4.50
Bombay Sapphire	£5.00
Whitley Neil Rhubarb & Ginger	£5.50
Malfy Lemon	£6.00
Malfy Rosa	£6.00
Hendrick's	£5.50
Gin Mare	£6.50
Brockman's	£6.50

WHISKEY, BOURBON & MALT

Jameson Irish (House)	£5.00
Makers Mark	£5.50
Jack Daniels	£4.50
Monkey Shoulder	£5.50
Oban	£7.50

RUM

Bacardi Carta Blanca (House)	£4.50
Aluna Coconut	£4.50
Havana 3	£5.50
Havana 7	£5.50
Havana Especial	£6.50
Havana Cuban Spiced	£6.00
Kraken	£5.50
Diplomatico Reserva	£6.50

BRANDY & COGNAC

Courvoiser (House)	£5.50
Bols Cherry Brandy	£4.50
Rémy Martin	£6.50

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 £6.00	250ml £8.00
Navarra Viura	Bottle £20.00	
Spain. Aromas of ripe apricot, peach and lychee for a smooth palate		
I Castelli Pinot Grigio	175ml £7.00	250ml £9.00
delle Venezie D.O.C VG	Bottle £24.00	
Italy. Fresh fruity notes and light aromatics		
Soldier's Block	175ml £8.00	250ml £10.00
Chardonnay	Bottle £28.00	
Australia. A vibrant Chardonnay which exhibits a lifted fruit character		
Cloud Factory	175ml £9.00	250ml £10.50
Sauvignon Blanc	Bottle £33.00	
New Zealand. Sappy fresh, clean and delicious		
Duc De Mornay Picpoul de Pinet	Bottle £30.00	
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		
Gotas De Mar Albariño VG	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 £6.00	250ml £8.00
Navarra Garnacha	Bottle £20.00	
Spain. Intense nose of ripe strawberry fruit and flowers		
I Castelli Pinot Grigio	175ml £7.00	250ml £9.00
Rosé delle Venezie D.O.C VG	Bottle £24.00	
Italy. Soft and persistent with fruity notes and light aromatics		
Portraits White	175ml £7.50	250ml £9.50
Zinfandel	Bottle £27.00	
USA. Juicy with bright strawberry notes and a hint of sweetness		
Château Gairoid	Bottle £35.00	
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 £6.00	250ml £8.00
Navarra Tempranillo VG	Bottle £20.00	
Spain. Intense aromas of ripe cherries, berries and vanilla		
Tierra Alta	175ml £7.00	250ml £8.50
Merlot VG	Bottle £25.00	
Chile. Deep red velvet colour with a supple nose of cherry and raspberry		
Calusari	175ml £7.50	250ml £9.50
Pinot Noir VG	Bottle £26.00	
Romania. Soft, smooth and spicy flavours with a soft fruit palate		
Andeluna	175ml £9.50	250ml £12.00
Malbec VG	Bottle £34.00	
Argentina. Diverse fruits and flowers, with notes of vanilla and chocolate		
Primitivo Masseria Settearchi VG	Bottle £29.00	
Italy. Smooth with strong scents of ripe and jammy red and black fruits		
Amauta Tannat	Bottle £32.00	
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 Flori VG	Bottle £55.00	
Italy. From the Nebbiolo grape with plump fruit and a silky supple texture		
Altocedro Old Vine	Bottle £60.00	
Reserve Malbec VG	Bottle £60.00	
Argentina. A rich, dynamic wine with ripe dark fruit, plums and raisin		

SPARKLING

Prosecco Famiglia Botter	125ml £6.00	Bottle £28.00
D.O.C Extra Dry Italy.		
Prosecco Belle & Co Brut 0%	Bottle £12.00	
England.		
Vilarnau Cava Extra Seco	Bottle £30.00	
Gold Edition Spain.		
Chapel Down, Classic	Bottle £65.00	
N.V. Brut England.		
Chapel Down Rosé Brut	Bottle £65.00	
England.		
La Cuvée Laurent-Perrier	Bottle £85.00	
France.		

NON-ALCHOLIC SPIRITS

ALL £4.00

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

COCKTAILS 18+

HOUSE

Sex on the Beach	£9.00
Vodka, Peach Schnapps, cranberry and orange juice	
Moscow Mule	£9.00
Vodka, ginger beer, lime and bitters	
Dark and Stormy	£9.00
Dark rum, ginger beer, lime and bitters	
Blue Lagoon	£9.00
Vodka, Peach Schnapps, Blue Curacao, lime and lemonade	
Woo Woo	£9.00
Vodka, lime, Peach Schnapps and cranberry juice	
Bellini	£9.00
Strawberry, elderflower or peach with Prosecco	
Aperol Spritz	£9.00
Aperol and Prosecco with soda	

CLASSICS

Cosmopolitan	£10.00
Margarita	£10.00
Daiquiri	£10.00
Bloody Mary	£10.00
Sour - Amaretto or Bourbon	£10.00
With lemon, sugar and foamer	
Old Fashioned	£12.00
Negroni	£12.00

MARTINIS

ALL £10.00

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

SPECIALITY

French 75	£12.00
Lemon gin and sugar, shaken and topped with Prosecco	
The Rose Garden	£12.00
Gin, lemon, cucumber and sugar, shaken and poured over ice	
The Elderflower Bramble	£12.00
Gin, lemon and elderflower shaken, poured over ice and topped with chambord	
Rum Punch	£12.00
Dark and spiced rum mixed with tropical flavours, citrus and served over ice	
Cherry Bakewell	£12.00
Amaretto, Chambord and vanilla with cranberry, lemon, and finished with a cherry	

PITCHERS

Sangria	£14.00
Woo Woo	£16.00
Blue Lagoon	£16.00
Sex on the Beach	£16.00

MOCKTAILS

PG Passion	£6.00
Non-alcohol spirit with passionfruit, vanilla and pineapple shaken and served frothy	
Sourz	£6.00
0% Amaretto or Bourbon shaken with sugar and big hits of citrus	
Old Town Garden	£6.00
0% Tanqueray, cucumber, elderflower, lemon and sugar	

SOFT DRINKS & MIXERS

Soft Drinks 330ml Bottle	£3.75
Coco-Cola, Coco-Cola Zero, Diet Coke, Sprite Zero	
Appletiser 275ml	£3.75
Belvoir Elderflower Presse 250ml	£3.75
Energy Drink 500ml	£2.00
Juice	£3.75
Orange, Apple, Pineapple, Cranberry or Tomato	
Fever Tree Tonics 200ml	£3.50
Naturally Light, Elderflower, Ginger Ale, Mediterranean, Soda, Lemonade	
Soda	Half Pint £2.00 Pint £4.00
Add lime +50p	
Henry	Half Pint £3.75 Pint £6.00
Orange juice and lemonade	

