



Tapas

*Our tapas menu consists of a mix of Spanish classics and an eclectic range of flavours from around the world.
You can either order them as starters before your main course, or you can go for just tapas.*

*As a starter, we would recommend 1 or 2 tapas per person – as a main course 3-5, depending on your appetite.
Don't worry – you can always order more.*

Eating tapas is an informal dining experience. For large orders, we cannot guarantee that all tapas will arrive at the same time.

Breads

Picos de pan | 2.00

Homemade chilli and herb crispy flatbread from the pizza oven, rolled and baked to order

Homemade focaccia and olive oil | 1.50

Pan con tomate | 2.95

Our homemade focaccia, chargrilled and rubbed with fresh garlic. Served with fresh tomato salsa

Pissaladiere | 4.50

French style pizza bread with roasted onions, anchovies, garlic, thyme, olives and sun blush tomatoes

Focaccia al aglio (to share) | 8.50

Our classic roasted garlic pizza with rocket and parmesan

Fish

Fresh white crab mayo crostini | 4.50

With fresh shaved fennel | 4.50

Crispy bacalao fish cake | 4.50

With tartare sauce (may contain the odd bone)

Cornish calamari | 4.50

With lemon aioli

St. Ives scallop wrapped in pancetta | 3.95

With garden apple puree

Home smoked mackerel pate | 4.50

With gooseberry compote

Anchovy beignets | 3.00

Lightly battered and deep fried

Boquerones y alcaparras | 3.95

Marinated white anchovies with caper berries

Meat

Jamon y queso | 5.95

Finest Iberico ham, vintage pork loin lomo & aged manchego cheese. Summer truffle honey

Home cured beef bresaola | 5.95

With artichokes, sun blush tomatoes, parmesan shavings, pickled mushrooms and truffle dressing

Baby chorizo dulce con vino tinto | 4.50

Pan fried baby chorizo in cooking juices

Albondigas con salsa | 4.50

Homemade veal & chorizo meatballs in rich tomato sauce

Vegetarian

Olives | 3.50

Mushroom arrancini | 3.95

Crispy mushroom 'rice cake' with truffle mayo

Crispy mozzarella fritter with tomato gazpacho | 4.25

Olive oil powder

Mini vegetarian antipasto | 3.50

Grilled aubergines and courgettes, sun blush tomatoes, capers, peppers, balsamic onions and artichoke

Other starters

Horse antipasto (to share) | 12.95

A large platter of cured meats, grilled vegetables, chutney, slow cooked garlic and herb leaf. Served with homemade focaccia

Tricolore salad | 6.95

Buffalo mozzarella with fresh tomatoes, confit tomatoes, tomato chutney, basil pesto and rocket

Green herb leaf salad | 2.50

Mustard/honey dressing

Evening service

Monday-Sunday | 6.30-9pm | Sunday and Monday evenings pizza menu only