

## Marinated olives (GF/DF) 4 Artisan bread, olive oils 4.5

Grilled Pear, Herbed Goat's Cheese and Arugula Salad 5.50
\*Selection of Spanish cold meats, wheat crackers (DF) 12.50
\*Selection of Spanish cheeses, Quince jelly, wheat crackers 11
Chicken liver pate, sourdough, caramelised onion 5

Roasted Sweet Potato, Chorizo, Pepper, Cilantro & Garlic Cream Sauce 7
Lamb meatballs, sherry and mushrooms(GF/DF) 7
Grilled Chicken, roasted carrot pure, orange & green olives salsa (GF) 8
Black pudding, Piquillo peppers and Quail's eggs 7.00
\*Lamb rack, mustard, butternut squash pure, green beans, crispy onions 8.5

Garlic & Chilli Prawns (GF/DF) 6.5

\*Pan Seared Seabass, Mediterranean Bell Peppers & Garlic, Cauliflower Pure 8.50

\*Deep Fried Seafood Platter, Cilantro Lime Slaw, Bang Bang Dip 8

Vegetable Paella (GF/DF) 7
Chicken & Vegetable Paella (GF/DF) 8
\*Seafood Paella (GF/DF)10

Potato, Onion & Red Pepper Omelette, Salmorejo 5.5
Patatas Bravas, Aioli, Harissa (GF/DF) 5
Deep Fried Halloumi, Cabbage, Pepper & Mango, Tomato Marmalade 6
Spinach, Garlic & Mushroom Croquettes, Apple & White Wine Sauce 5.5
Roasted Cauliflower, Harissa, Spinach and Chickpeas 6

Churros, Chocolate Dip 5.5 No- Bake Cheesecake Cup with Blueberries 6.50 Banana and Rum Ice-Cream, Passion Fruit, Walnuts and White Chocolate Sauce 6.50

- -Please inform the staff if you have any allergies.
- -Our Tapas dishes are for sharing and are not served together.
- (GF) Gluten Free (DF) Dairy Free

\*Supplement of £3 applies to set menu