

Marinated Olives (GF/DF) 4
Artisan Bread,EVOO & Balsamic 4.5
Honey Roast Beetroot & Carrot Salad, Herbed Goat's Cheese & Balsamic Glaze (GF)6.50
Chickpea Puree with Grilled Caramelised Onion & Crostini (DF) 6.50

Chorizo, Butter Bean & Harissa Stew 8 (GF/DF)
Tangy Pork Meatballs with Tomato & Parmesan Sauce (GF) 7.50
***Mini Chicken, Sun Dried Tomato & Spinach Empanadas, Chipotle Alioli (GF) 8.50**
Black pudding, Piquillo Peppers and fried egg 7.50 (GF)
Ham & Cheese Croquettes, Yoghurt & Herbs Sauce 7.00
***Lamb Rack, Mustard, Butternut Squash Pure, Green beans, Crispy Onions 9.00**

Garlic & Chilli Prawns (GF/DF) 7.50
***Pan Seared Seabass, Mediterranean Bell Peppers & Garlic, Cauliflower Pure (GF) 8.50**
***Deep Fried Calamares, Cilantro Lime Slaw, Bang Bang Dip 7**

Vegetable Paella (GF/DF) 9.50
Chicken & Vegetable Paella (GF/DF) 11.50

Patatas Bravas with Harissa & Alioli (DF) 5.50
Potato, Onion & Red Pepper Omelette, Salmorejo (DF) 5.5
Honey & Chilli Halloumi, Apple Salsa 6.50
Sweet Potato with Roasted Aubergine, Tomato & Pepper (GF) 6.50
Harissa Roasted Carrots,Chickpea & Whipped Goat's Cheese, Honey & Chilli (GF) 7.00

Churros, Chocolate Dip 5.5
No- Bake Whipped Cheesecake with Mango & Crumble 6.50
Red Wine Poached Pear with Ice Cream & Wine Syrup (GF) 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. Ask member of staff if dishes can be altered.

*Supplement of £3 applies to set menu