



Set menu

2 Course set menu for a minimum of 4 people

£31.95
per person

De Primero (to start)

Everyone will receive a selection of the following starters to share.

Cesta de Pan con Ali-Oli (V, GF, VG Available)

Locally sourced artisan bread boule by 'Vines Bakery' with picos (olive oil breadsticks) and Ali-Oli dip.

Surtido Mixto (GF, GF)

Selection of cured meats and Manchego cheese.

Aceitunas Aliñadas (GF, VG)

Manzanilla olives infused with our secret blend of spices.

Tapas to share

Choose 8 tapas for your party to share.

Patatas Bravas (GF, VG)

Diced, fried potatoes topped with a chilli and tomato sauce.

Patatas Ali-Oli (GF, GF, V, VG Available)

Diced, fried potatoes with Ali-Oli sauce.

Patatas Locas (GF, GF, V, VG Available)

Diced, fried potatoes topped with our bravas and Ali-Oli sauce.

Patatas Salteadas (GF)

Diced fried potatoes sautéed with mixed peppers, onions and Serrano ham.

Champiñones a la Crema con Ajo (GF, GF, V, VG Available)

Mushrooms cooked in a creamy garlic and black pepper sauce.

Coliflor al Horno (GF, GF, VG)

Cauliflower baked in southern Spanish spices topped with a Quince syrup and roasted almonds.

Berenjenas con Almendras (GF, GF, V, VG Available)

Fried aubergines topped with roasted almonds and honey.

Paella Vegetariana (GF, VG)

Paella rice cooked in our homemade vegetable stock and mixed seasonal vegetables.

Paella Mixta (GF)

Paella rice cooked in our homemade fish stock, fondo, chicken and seafood.

Albóndigas

Beef and pork meatballs in a rich tomato sauce.

Pollo al Ajillo (GF)

Chicken thighs in a rich garlic gravy and white wine sauce.

Zorza con Patatas (GF)

Diced pork marinated in, spicy smoked paprika, garlic and oregano served with potatoes.

Pollo a la Riojana (GF)

A rustic chicken and chorizo stew, slow cooked in a Rioja wine, onion, garlic and bell pepper sauce.

Lágrimas de Pollo (GF, GF)

Lemon and garlic marinated chicken goujons, breaded and served with an Ali-Oli dip.

Chorizo con patatas (GF)

Diced fried potatoes sautéed with traditional Spanish sausage.

Dátiles con Bacon (GF, GF)

Dates stuffed with almond wrapped in bacon.

Estofado (GF, GF)

Traditional braised beef, vegetable and potato stew.

Calamares Fritos (GF, GF, GF)

Fried squid rings coated in our gluten free flour blend with Ali-Oli dip.

Pescado Adobado Frito (GF, GF)

A traditional Andalusian white fish dish marinated in a blend of spices, which is coated in a gluten free flour blend, and fried until crispy.

Gambas al Ajillo (GF, GF)

Sizzling prawns in garlic and brandy with chilli flakes.

Verduras con Ajo y Pimentón (GF, VG)

Mixed vegetables topped with smoked paprika, fried garlic, extra virgin olive oil and Maldon salt.

Ensalada Mixta (GF, VG)

Lettuce, tomatoes and onion salad with a vinaigrette dressing.

Especial de la Semana

A choice of this week's special, ask your waiter.

Croqueta of your choice

Homemade bechamel base croquettes.



See what we're up to on social media:



We are proud to work with the following local and reputable suppliers:

Vines bakery • Basco • Wards Butchery • Fresh From the Fields Moorcroft • Pilgrim Food Service