

Tapas Menu

(Available every Thursday night from 5:30pm)

Piquillo pepper & coriander hummus, toasted pitta bread (v)

Squid, roquito pepper & spring onion

Prawn cocktail

Smoked haddock & spring onion risotto

Selection of cheeses

Pancetta, vegetable & cannellini bean stew

Tiger prawn, coriander vegetables, satay sauce

Beetroot, pickled silverskin onion, baby leaf, truffle oil (v)

Tomato & Mozzarella, basil oil & balsamic (v)

Charcuterie platter (meat platter)

Sea salt & thyme potatoes (v)

*Mediterranean vegetables, sundried tomato, grilled aubergine,
Artichoke, roast peppers (v)*

Yellow Thai tofu & vegetable curry (v)

Meatballs in a tomato provençal

Anchovy & pea paella

Brioche, field mushrooms & roast garlic cream (v)

Gochujang belly pork, celery & radish

Panko chicken strips, Hoi Sin & sweet chilli dipping sauce

6 tapas with a bottle of wine

£35.95 per couple

Please ask us for vegetarian alternatives and let us know of any allergies & intolerances.

Side orders

Bread with oils £1.00 | Balsamic dressed salad £2.50 | Rosemary Potatoes £2.50 | Hand cut chips with cheese & black pepper £3.00 | Marinated mixed olives £3.50 | Petit pois & smoked bacon £2.50 | Green beans £2.50