



Classic Taster Menu

36,50 euros per head

(service charge not included)

Whole Baked Camembert V

Infused with garlic & rosemary, served with sliced apple, toasted ciabatta & cranberry sauce

Pimientos de Padrón VG GF DF

Some of them are hot, some of them are not. Little green peppers, deep fried, finished with Maldon sea salt

Pan Fried Mushrooms V GF DF

Pan fried mushrooms with sun-dried tomatoes, red wine, garlic and a touch of soya sauce

Patatas Bravas V GF

Bite sized crispy potatoes served with our house rich & spicy tomato sauce, and alioli

Calamari

Served with our delicate lemon & herb dip

Garlic Prawns GF DF

Succulent king prawns, pan fried with garlic, dried chilli & sweet paprika

Choricitos GF

Small spicy Spanish sausages, pan fried

Peruvian Chicken GF DF

Tender strips of chicken breast stir fried in a mild yellow chilli paste with mixed peppers, finished with fresh coriander

Popeye GF

Created in 2002. Pan fried minced beef & spinach with cream, parmesan & black pepper. Our most sought after recipe!

Belly of Pork GF DF

Slow roasted with crispy crackling, served with our house Bramley apple & cinnamon sauce. A real customer favourite!

Bread & Alioli V & Olives VG GF DF

Included Drinks

A bottle of water and a jug of classic Sangria between four people.

Optional Extras

Tapas Homemade Dessert Platter

5€ per person

The ultimate sharing board. A white chocolate and raspberry cheesecake, a triple chocolate brownie with vanilla ice cream & a refreshing lemon delight

Dietary Information

V Vegetarian VG Vegan GF Gluten Free DF Lacteos Free