

TIPSY TAPAS

£30

Choose your drink (unlimited* for 90 mins)

- Cava
- Bellini
- Red wine: El Tinto de Lela del Mar
- White wine: Ai Galera Mistico, Tejo
- Canto Lager Casa

Choose any 3 tapas

- Catalan bread with olive oil, garlic and fresh tomato [vg]
- Jamón croquetas
- Grilled chicken wings with spicy chilli oil
- Crispy fried baby squid with aioli
- Piquillo pepper croquetas [v]
- Salt cod fritters with tartare sauce
- Chargrilled peri peri chicken
- Chargrilled pork skewers, harissa spiced hummus & chimichurri
- Grilled chorizo, roasted potatoes & piquillo pepper purée
- Classic Italian beef meatballs in tomato sauce
- Mediterranean tiger prawns with garlic & chilli
- Polenta, spinach, poached egg & manchego cheese
- Aubergine, red pepper & tomato flatbread with caramelised onions [vg]
- Pan fried Tenderstem broccoli with chilli and garlic [vg]
- Caramelised cauliflower with spiced cannellini bean stew [vg]
- Heritage tomato & red onion salad with moscatel dressing [vg]
- Chargrilled sweet potato, white bean purée, mint & orange honey with toasted pumpkin seeds [v]
- Roasted potatoes with brava sauce and aioli [v]
- Beetroot salad with herb hummus [vg]

Add nibbles

- Pollen bakery sourdough & butter [v] 3.5
- Catalan bread with olive oil, garlic and fresh tomato [vg] 3.5
- Marinated olives with orange & thyme [vg] 3.5

Available 12pm–6pm *We ask that you finish one drink before ordering the next

All dishes are subject to availability and we reserve the right to replace unavailable dishes with a similar item. Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform us if any of your party has any food allergy, intolerance or sensitivity so we can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

