

### APERITIVO

Llopart Brut Reserva 6.95  
Sparkling Wine - Barcelona



### OYSTERS

Trio of Native Oysters 10.95 *PX Sherry Vinegar, passion fruit & Tempura Chilli or served with Tabasco and lemon on request*

*try with a glass of chardonnay*

### BREAD & NIBBLES

Spanish Jamon 40g 8.95  
with Pico's breadsticks 80g 16.95

Baked Camembert 11.95  
*to share - with garlic, rosemary, honey & served with toasted bread*

Tabla Espanola 13.95  
*selection of Spanish cured meats & Jamon*

Padron Peppers 6.95  
*Galician peppers served with sea salt*

French Baguette 2.95  
*served with anchovy butter*

Pan Con Tomate 2.95  
*Toasted bread with tomato, garlic & sea salt*

### STARTER PLATES

Burrata 9.95  
*in beetroot gazpacho, micro herbs and heritage tomatoes*

Croquetas de Morcilla 7.50  
*Leon black pudding, apple & vanilla sauce and alioli*

Moules Mariniere 9.95  
*classic Marseille dish with garlic, cream and shallots and a chunk of bread*

*amazing with a glass of Fernando de Castilla sherry*  
Pork Cheeks 9.50  
*slow braised with Pedro Ximenez*

Salmon Tiradito 8.95  
*cured in aji Amarillo Tiger milk, salmon caviar, spicy chilli oil*

Gambas al Ajillo 9.95  
*classic Spanish garlic prawns cooked with chilli and brandy*

Berenjenas Fritas 7.95  
*fried aubergine with honey and goat's cheese from Andalucia*

### MAIN PLATES

Basque Cod 17.95  
*served with Spanish onion, green asparagus, peas and rosemary potatoes*

Suckling Lamb 34.95  
*served with crispy potatoes, greens and perfect for sharing*

*best with pinot noir or garnacha*  
Ibèrian Pork Tenderloin 19.95  
*famous Spanish loin served with rosemary potatoes and red wine jus*

Canelon de Rustido 13.95  
*Spanish cannelloni filled with pork, beef shin and white espagnole sauce*

Grilled Baby Chicken et Frites 16.95  
*whole baby chicken, raspberry and red wine jus, served with chips*

Spaghetтини con Mariscos 14.95  
*seafood fresh spaghetti served with white wine, chilli and garlic*

*check our list for a bottle of red*

### GRILLED MEAT & FISH

Please see blackboard for cuts and prices.

Fillet 250g

Sirloin 300g

Bone in Sirloin 500g

Presa Iberica 200g

Grilled Market Fish 350g

All dishes are served with French Fries or Side Salad. Add Peppercorn, Bearnaise or Stilton for 1.50

### SIDES, VEGETABLES, SALADS

Fries French 3.95  
*French-fried Batonnnet chips*

Creamed Mushrooms 4.50  
*Double cream, onion, garlic and chilli*

Rosemary Potatoes 4.25  
*olive oil crushed baby potatoes*

Green Salad 4.25  
*Simple tossed green salad*

Valencian Tomatoes Salad 3.95  
*drissled in oil and served with onions*

Grilled Vegetables 4.25  
*grilled vegetables cooked with salt and virgin olive oil*

### DESSERTS & CHEESES

*Our desserts are homemade priced at 5.95, please ask a team member for today's selection.*

Churros Con Chocolate

Creme Caramel

Basque Cheesecake

Chocolate Mousse

Ice Cream \ Sorbets 3.95

Sharing Cheese Selection 7.95

Glass of PX or Sauternes 8.95

If you have any allergens or dietary requirements, please ensure you inform our manager. Vegetarian / Vegan menu is available on request.  
All tips are given to our team. A discretionary 10% service charge will be added to your bill.

## SPIRITS

All spirits are 50ml, 25ml on request. Tequila and liqueurs are 25ml.

### VODKA

<i>Russian Standard</i>	6.50
<i>Grey Goose L'Original</i>	9.50

### RUM

<i>Barcardi White</i>	7.00
<i>Havana Club 3 Year Old</i>	7.50
<i>The Kraken Black Spiced Rum</i>	9.50

### WHISKEY

<i>J &amp; B Rare Blended</i>	7.00
<i>Jim Beam Bourbon</i>	8.00
<i>Jameson Irish Whiskey</i>	8.00
<i>Chivas Regal 12 Year Old</i>	8.00
<i>Glenlivet Single Malt</i>	9.75
<i>Laphroaig Islay 10 Year Old Single Malt</i>	12.00
<i>The Chita Single Grain Japanese Whisky</i>	14.00

### BRANDY

<i>Martell VS *** Cognac</i>	9.50
<i>Martell VSOP Medallion Cognac</i>	15.00

### TEQUILA

<i>Olmeca Blanco</i>	4.00
<i>Olmeca Reposado</i>	4.25

### LIQUEURS

<i>Kahlua Salted Caramel Liqueur</i>	3.50
<i>Kahlua Coffee Liqueur</i>	3.50
<i>Baileys Irish Cream</i>	3.75
<i>Antica Classic Sambuca</i>	4.00
<i>Tia Maria</i>	4.50
<i>Antica Black Sambuca</i>	5.00

# AppleYard

*Finca de Manzana*

*Jardin de Pomme*

*Wine List*

## GIN & TONICS

All prices are 25ml with Franklin & Sons Ltd 200ml Tonic Water.

<b>Beefeater London Dry Gin</b> <i>Garnished with cucumber and lime</i> <i>Tonic recommendation: Mallorcan tonic</i>	5.50
<b>Gordons Pink Gin</b> <i>Garnished with strawberry and mint</i> <i>Tonic recommendation: Elderflower with Cucumber tonic</i>	5.75
<b>Sipsmith London Dry Gin</b> <i>Garnished with juniper berries and lemon</i> <i>Tonic recommendation: Sicilian Lemon tonic</i>	6.75
<b>Tanqueray Flor De Sevilla Gin</b> <i>Served with Aperol and orange slice</i> <i>Tonic recommendation: Natural Indian or Sicilian Lemon tonic</i>	7.00
<b>Gin Mare</b> <i>Garnished with black pepper and rosemary</i> <i>Tonic recommendation: Rosemary and Black Olive tonic</i>	7.50
<b>Monkey 47 Schwarzald Dry Gin</b> <i>Garnished with blackberry and lemon</i> <i>Tonic recommendation: Mallorcan tonic</i>	9.50

## COCKTAILS

<b>Cava Royal</b> <i>Premium Cava from Penedes with Crème de Cassis and flavoured with sweet blackcurrants</i>	6.95
<b>Mojito</b> <i>A long refreshing blend of fresh mint and zesty lime with a kick of rum.</i> <i>Served long over ice</i>	7.00
<b>Margarita</b> <i>The classic zesty Mexican cocktail. Lime, tequila and triple sec.</i> <i>Served up in a salt rimmed martini glass</i>	7.00
<b>Negroni</b> <i>Sharp, clean and tart, the perfect before and after dinner drink.</i> <i>Served down on the rocks</i>	7.00
<b>Espresso Martini</b> <i>A cold blend of fresh coffee and vodka, perfect morning, noon or night.</i> <i>Served in a martini glass</i>	7.00
<b>Bloody Mary</b> <i>A spiced tomato mix with punchy horseradish and vodka.</i> <i>Served long over ice</i>	7.50

## MAGNUMS

<b>SPARKLING</b>	1.5L
<b>Montresor Rosé Royal Spumante</b> <i>Veneto, Italy - Pinot Noir</i>	75.00
<b>WHITE</b>	
<b>Valenciso Blanco</b> <i>Rioja, Spain - Viura / Garnacha Blanca</i>	75.00
<b>Domaine Jean Defaix, Chablis</b> <i>Burgundy, France - Chardonnay</i>	85.00
<b>Domaine de la Combe Vieilles Vignes, Sur Lié</b> <i>Maine, France - Muscadet</i>	75.00
<b>ROSÉ</b>	
<b>'Les Cerisiers' Rosé</b> <i>Rhône, France - Grenache Noir / Cinsault / Syrah</i>	70.00
<b>Rimauresq Cru Classé Rosé</b> <i>Côtes de Provence, France - Grenache Noir / Cinsault / Mourvedre</i>	80.00
<b>RED</b>	
<b>'Les Coteaux'</b> <i>Rhône, France - Grenache / Syrah</i>	75.00
<b>Montresor Valpolicella Ripasso 'Capitel della Crosara'</b> <i>Veneto, Italy - Corvina / Rondinella / Molinara</i>	85.00
<b>Valenciso Reserva</b> <i>Rioja, Spain - Tempranillo</i>	90.00
<b>Clos de la Cure, Saint-Émilion Grand Cru</b> <i>Bordeaux, France - Merlot / Cabernet Franc</i>	95.00

## DESSERT WINES

<b>Quinta do Vallado 10 Year Old Tawny Port (100ml / 50cl)</b> <i>Classic sweet, red, fortified wine from Portugal</i>	6.95 / 34.00
<b>Floralis</b> <i>Floral sweet Moscatel wine from Catalonia, Spain (100ml / 50cl)</i>	7.95 / 38.00
<b>Petit Guiraud Sauternes (100ml/ 37.5cl)</b> <i>Full-bodied, sweet, late-harvest white wine from Bordeaux</i>	8.95 / 32.00
<b>Eclat Botrytis Semillon, Central Valley (37.5cl)</b> <i>Honey, apricot and figs, with a long finish from Chile</i>	38.00
<b>La Báscula 'Casta Diva' (50cl)</b> <i>Orange blossom, butterscotch from Alicante, Southern Spain</i>	62.00



## SPARKLING

	125ml	75cl
<b>Bottega Poeti, Brut DOC</b> <i>Treviso, Italy</i>	5.95	34.00
<b>Llopart Brut Reserva</b> <i>Penedes, Spain</i>	6.95	40.00
<b>La Folie Rosé Mirabeau</b> <i>Provence, France</i>	8.95	52.00
<b>Palmer &amp; Co, Brut Reserve NV</b> <i>Champagne, France</i>	12.00	70.00
<b>Pommery Brut Royal Apenage</b> <i>Champagne, France</i>	14.00	82.00
<b>Pommery Brut Rosé</b> <i>Champagne, France</i>	15.00	88.00

## WHITE

	175ml	500ml	75cl
<b>Statua</b> <i>Sicily, Italy - Pinot Grigio</i>	4.95	13.00	19.00
<b>Black Label Blanc de Blanc Sec</b> <i>Gascony, France - Colombard / Ugni</i>	5.95	16.00	24.00
<b>Luis Felipe Edwards Gran Reserva</b> <i>Leyda Valley, Chile - Sauvignon Blanc</i>	6.95	18.00	27.00
<b>Riff, Alois Lageder</b> <i>Venezie, Italy - Pinot Grigio</i>	7.25	19.00	28.00
<b>Ontañón Vetiver Rioja Blanco</b> <i>Rioja, Spain - Viura</i>	7.50	20.00	30.00
<b>Te Mério</b> <i>Marlborough, New Zeland - Sauvignon Blanc</i>	7.95	21.00	31.00
<b>Errázuriz Wild Ferment</b> <i>Casablanca, Chile - Chardonnay</i>	8.50	22.00	33.00
<b>Le Finage, La Chablisienne, Chablis</b> <i>Burgundy, France - Chardonnay</i>	9.95	26.00	39.00

## RED

SPAIN	75cl
<b>Manon (Joven)</b> <i>Castilla, Spain - Tempranillo</i>	27.00
<b>Artesa (Organic)</b> <i>Alfaro, Spain - Tempranillo</i>	32.00
<b>Street Wines Alterna (Joven)</b> <i>Rioja, Spain - Tempranillo</i>	35.00
<b>Gran Coronas</b> <i>Penedes, Spain - Cabernet Sauvignon</i>	40.00
<b>Viña Pomal (Seleccion 500)</b> <i>Rioja, Spain - Garnacha / Tempranillo</i>	44.00
<b>Valdubon Reserva</b> <i>Ribera del Duero, Spain - Tempranillo</i>	49.00
<b>Merum Priorati Ardiles</b> <i>Priorat, Spain - Garnacha / Carinera / Cabernet Sauvignon</i>	62.00
<b>Contino Reserva</b> <i>Rioja, Spain - Graciano / Tempranillo</i>	69.00
<b>Mas La Plana</b> <i>Penedes, Spain - Cabernet Sauvignon</i>	75.00
FRANCE	
<b>Black Label Vaucluse Rouge</b> <i>Vaucluse, France - Grenache / Syrah</i>	24.00
<b>Château Fonsèche</b> <i>Haut-Médoc, France - Cabernet Sauvignon / Merlot</i>	40.00
<b>Château Dallau</b> <i>Bordeaux France - Merlot / Cabernet Sauvignon / Cabernet Franc</i>	47.00
<b>Les Abbesses</b> <i>Côte de Beaune Villages, France - Pinot Noir</i>	61.00
<b>Château Teyssier, Saint-Émilion Grand Cru</b> <i>Saint-Émilion, France - Merlot / Cabernet Franc</i>	67.00
<b>Plaisir de Chateau Siaurac Lalande de Pomerol</b> <i>Lalande de Pomerol, France - Merlot</i>	68.00
<b>Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo</b> <i>Rhone, France - Rhone Blend / Grenache</i>	84.00
<b>Chateau Tour Pibran Pauillac</b> <i>Bordeaux, France - Bordeaux Blend / Cabernet Sauvignon / Merlot</i>	86.00
<b>Gevrey Chambertain, Domaine Gallois</b> <i>Burgundy, France - Pinot Noir</i>	125.00
ARGENTINA	
<b>La Posta Vineyard Blend Mendoza Malbec</b> <i>Mendoza, Argentina - Malbec</i>	31.00
<b>Salentein</b> <i>Mendoza, Argentina - Cabernet Sauvignon</i>	41.00

SPARKLING	
<b>PROSECCO - ITALY</b>	75cl
Bottega Poeti, Brut DOC, Veneto - Glera	34.00
<b>CAVA - SPAIN</b>	
Llopart Brut Reserva, Catalonia - Macabeo / Xarello / Parellada	40.00
Anna de Codorníu Blanc de Blancs Brut, Catalonia - Chardonnay / Macabeo	42.00
Llopart Brut Rosé Cava, Catalonia - Monastrell / Garnacha / Pinot Noir	49.00
<b>ENGLAND SPARKLING</b>	
Louis Pommery, Hampshire - Chardonnay / Pinot Meunier	62.00
<b>CHAMPAGNE - FRANCE</b> - Pinot Meunier / Chardonnay / Pinot Noir	
La Folie Rosé Mirabeau ( <i>Provence</i> )	52.00
Palmer & Co, Brut Reserve NV	70.00
Louis Roederer Brut Premier NV	80.00
Pommery Brut Royal Apenage	82.00
Pommery Brut Rosé	88.00
Laurent-Perrier Cuvée Rosé Brut NV	95.00
Dom Perignon	195.00

WHITE	
<b>FRANCE</b>	
Petit Papillon Grenache Blanc Vin de France <i>Pays d'Oc, France - Grenache</i>	21.00
Black Label Blanc de Blanc Sec <i>Gascony, France - Colombard / Ugni</i>	24.00
Domaine de Vedilhan Viognier, Pays d'Oc <i>Languedoc, France - Viognier</i>	30.00
Le Finage, La Chablisienne, Chablis <i>Burgundy, France - Chardonnay</i>	39.00
Domaine Michel Girard Sancerre <i>Sancerre, France - Sauvignon Blanc</i>	60.00
Pouilly-Fuisse Vieilles Vignes, Rijckaert <i>Burgundy, France - Chardonnay</i>	66.00
Vallet Frères Marsannay Blanc <i>Burgundy, France - Chardonnay</i>	70.00
Vallet Frères Meursault <i>Meursault, France - Chardonnay</i>	75.00
Chassagne-Montrachet Les Chaumes Domaine Roux <i>Burgundy, France - Chardonnay</i>	85.00
Puligny-Montrachet Les Enseignerres Domaine Roux <i>Burgundy, France - Chardonnay</i>	95.00

WHITE	
<b>SPAIN</b>	75cl
Fauno Blanco <i>Valenica, Spain - Viura / Sauvignon Blanc</i>	23.00
Borsao Selección Blanco <i>Campo de Borja, Spain - Macabeo / Chardonnay</i>	25.00
Ontañón Vetiver Rioja Blanco <i>Rioja, Spain - Viura</i>	30.00
Marquis de Riscal <i>Rueda, Spain - Sauvignon Blanc</i>	38.00
K-Naia <i>Rueda, Spain - Verdejo / Sauvignon Blanc</i>	36.00
Street Wines Callejea <i>Rioja, Spain - Tempranillo</i>	36.00
La Val Finca Arantei <i>Galicia, Spain - Albarino</i>	48.00
<b>NEW WORLD</b>	
Kleine Zalze Vineyard Selection <i>Stellenbosch, South Africa - Chenin Blanc</i>	27.00
Luis Felipe Edwards Gran Reserva <i>Leyda Valley, Chile - Sauvignon Blanc</i>	27.00
Left Field <i>Gisbourne, New Zeland - Albariño</i>	39.00
Errázuriz Wild Ferment <i>Casablanca, Chile - Chardonnay</i>	33.00
Creation Viognier <i>Walker Bay, South Africa - Viognier</i>	46.00
The Federalist Chardonnay <i>California, USA - Chardonnay</i>	54.00
Big Max <i>Napa, USA - Sauvignon Blanc</i>	56.00
Petaluma Hanlin Hill <i>Clare Valley, Australia - Reisling</i>	62.00
Sanford <i>Santa Barbara County, USA - Chardonnay</i>	73.00
<b>OTHER EUROPEAN</b>	
Statua <i>Sicily, Italy - Pinot Grigio</i>	19.00
Riff, Alois Lageder <i>Venezie, Italy - Pinot Grigio</i>	28.00
Quinta do Vallado <i>Douro, Portgal - Moscatel / Prima</i>	38.00
Bricco Battistina Gavi <i>Piemonte, Italy - Cortese</i>	42.00
Chapel Down Bacchus White <i>Kent, England - Bacchus</i>	50.00



ROSE		ROSE		175ml	500ml	75cl
ITALY	75cl	Piattini		4.95	13.00	19.00
Piattini	19.00	Lombardia, Italy - Pinot Grigio				
FRANCE		Black Label Rosé, Pays des Côtes de Gascogne		5.95	16.00	24.00
Black Label Rosé, Pays des Côtes de Gascogne	24.00	Gascony, France - Merlot Blend				
Le Beau Sud Grenache Rosé, Pays d'Oc	24.00	Pasión de Bobal Rosado, Utiel Requena		7.95	21.00	31.00
Le Beau Sud Grenache Rosé, Pays d'Oc		Valencia, Spain - Bobal				
Domaine de L'Olibet 'Les Pujols' Rosé, Pays d'Oc	29.00	Mirabeau Azure, Provence		9.95	26.00	39.00
Domaine de L'Olibet 'Les Pujols' Rosé, Pays d'Oc		Provence, France - Shiraz / Grenache				
Mirabeau Azure, Provence	39.00		RED			
Mirabeau Azure, Provence		Black Label Vaucluse Rouge		5.95	16.00	24.00
Vérité du Terroir, Château La Gordonne	40.00	Vaucluse, France - Grenache / Syrah				
Vérité du Terroir, Château La Gordonne		Manon Tempranillo		6.95	18.00	27.00
Mirabeau Pure	77.00	Castilla, Spain - Tempranillo				
Mirabeau Pure		La Posta Vineyard Blend Mendoza Malbec		7.95	21.00	31.00
Musso de Casa Rojo Organic	30.00	Mendoza, Argentina - Malbec				
Musso de Casa Rojo Organic		Corvina, La Dama, Veneto Valpolicella		8.95	23.00	35.00
Street Wines Enreda	30.00	Veneto, Italy - Corvina Blend				
Street Wines Enreda		Velvet Devil Merlot, Charles Smith		9.50	25.00	37.00
Pasión de Bobal Rosado, Utiel Requena	31.00	Washington, USA - Merlot / Cabernet Sauvignon				
Pasión de Bobal Rosado, Utiel Requena		Single Vineyard, Journeys End		9.50	25.00	37.00
Ontañón Clarete	38.00	Stellenbosch, South Africa - Cabernet Sauvignon				
Ontañón Clarete		Spy Valley Pinot Noir		9.95	26.00	39.00
La Rosa Can Sumoi - Natural / Organic / Vegan	55.00	Marlborough, New Zealand - Pinot Noir				
La Rosa Can Sumoi - Natural / Organic / Vegan		Vine Roots Old Vine Garnacha		9.95	26.00	39.00
		Rioja, Spain - Garnacha				

## RED

### ARGENTINA

Alpasion Grand Malbec  
*Mendoza, Argentina - Malbec*

Catena Alta  
*Mendoza, Argentina - Malbec*

### NEW WORLD

The Listening Station  
*Victoria, Australia - Shiraz*

Velvet Devil Merlot, Charles Smith  
*Washington, USA - Merlot / Cabernet Sauvignon*

Single Vineyard, Journeys End  
*Stellenbosch, South Africa - Cabernet Sauvignon*

Spy Valley Pinot Noir  
*Marlborough, New Zealand - Pinot Noir*

Caves Road  
*Margaret River, Australia - Cabernet Sauvignon*

Marea Syrah  
*Leyda Valley, Chile - Syrah*

The Federalist 1776  
*California, USA - Zinfandel*

Flor de Campo  
*Santa Barbara County, USA - Pinot Noir*

Te Muna, Craggy Range  
*Marlborough, New Zealand - Pinot Noir*

### OTHER EUROPEAN

Montepulciano d'Abruzzo  
*Abruzzo, Italy - Montepulciano*

Feudi Salentini 125 Primitivo del Salento  
*Puglia, Italy - Primitivo*

Corvina, La Dama, Veneto Valpolicella  
*Veneto, Italy - Corvina Blend*

Quinta da Garrida Reserva  
*Dão, Portugal - Touriga Nacional / Tinta Roriz*

Chapel Down Union Red  
*Kent, England - Rondo / Pinot Noir*

Esporão Reserva Tinto  
*Alentejo, Portugal - Aragonez / Bouschet / Cabernet Sauvignon*

Villa la Pagliaia Chianti Classico Riserva  
*Toscana, Italy - Sangiovese*

Barolo Bussia, Dardi le Rose- Vegan  
*Piedmont, Italy - Nebbiolo*

75cl

58.00

72.00

25.00

37.00

37.00

39.00

42.00

44.00

60.00

64.00

78.00

18.00

34.00

35.00

38.00

49.00

50.00

51.00

80.00

## SPANISH SHERRY & VERMOUTH

*All prices are 100ml, bottle prices on request*

Fernando de Castilla Classic Manzanilla

5.95

Fernando de Castilla Classic Oloroso

6.95

Fernando de Castilla Classic Pedro Ximénez

8.95

Fernando de Castilla Classic Vermut

7.95

## PITCHERS

Pimms

13.95

*By James Pimm previously known as the 'No.1 cup', is a Gin based cocktail made with orange, strawberry, mint and cucumber, over lemonade.*

Sangria

13.95

*Traditional Spanish Punch, consists of red or white wine, chopped fruit, with other "Secret" ingredients such as orange juice and brandy*

## MOCKTAILS

Non Alcoholic G & T

4.50

*A long refreshing drink garnished with lemon*

Virgin Mary

4.50

*Bloody Mary without the Vodka!*

Martita

4.50

*Named after the small customer that designed our mocktail. Delightful cocktail of Grenadine, cranberry juice and lemonade*

## BEER & CIDER

Mahou (2/3pint / pint)

3.50 / 4.95

Palax Rioja Beer (330ml)

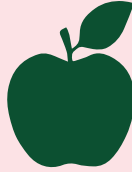
4.75

Avalon Semi Dry Sidra (330ml)

4.50

Trabanco Sidra Natural (125ml / 700ml)

3.50 / 18.00



## SPANISH SUNDAY'S

### STARTERS



Soup of the Day	6.95
Padron Peppers	6.95
Jamon Croquetas	7.50
Chorizo Mussels	9.95
Garlic Prawns	9.95

### LUNCH 12:00pm - 5:00pm



Slow Cooked Lamb Shoulder <i>with a Rioja Red Wine Jus</i>	17.95
Galician Beef Sirloin <i>with a French Brandy Jus</i>	18.95
Corn Fed Chicken <i>with Jus Madeira</i>	16.95
Roasted Sea Bass <i>with Thermidor Sauce</i>	17.95
Truffled Cheese Polenta Cake <i>with Mushroom Duxelle</i>	13.95
Additional Gravy	2.00

All main courses are served with Roasted Potatoes, Caramel Glazed Carrots, Seasonal Greens, Honey Roasted Parsnip Puree, and Yorkshire Pudding.  
(Please check for variations)

### DESSERTS 5.95



Spanish Cheese Selection (9.95)
Creame Caramel
Churros Con Chocolate
Chocolate Mousse
Basque Cheese Cake





## LUNCH MENU

*9.95 - 1 Main Course / 13.95 - 2 Courses / 17.95 - 3 Courses*



*Start with:*

Soup of the Day 3.95

*Choose your main course:*

Minute Steak with French Fries

Chorizo Sliders with French Fries

Milanesa with a Side Salad *(Chicken, Pork, Beef)*

Valencian Tomato Salad, Mozzarella and Avocado

Vegetable Spaghetti *(Vegetarian)*

*Add Green Salad or Fries - 3.95*

*Add Homemade Dessert - 3.95*

*Add a Glass of House Wine - 3.95*

*Mon - Fri 12:00pm - 3.00pm*



## "V" MENU



### NIBBLES

Tres Native Oysters <i>(PSC)</i>	10.95
Baked Normandy Camembert <i>(V)</i>	11.95
French Baguette / Pan Con Tomate <i>(VG)</i>	2.95
Padron Peppers <i>(VG)</i>	6.95

### STARTERS

Soup of the Day <i>(VG)</i>	6.95
Salmon Tiradito <i>(PSC)</i>	8.95
Moule Mariniere <i>(PSC)</i>	9.95
Burrata <i>(V)</i>	9.95

### MAINS

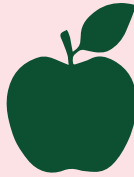
Basque Cod <i>(PSC)</i>	17.95
Spaghettini <i>(VG)</i>	12.95
Vegetable Spaghetti <i>(VG)</i>	12.95
Valencian Tomato Salad, Mozzarella and Avocado	13.95
Grilled Fish of the Day – Market Price <i>(PSC / VG)</i>	MP

### SIDES

French Fries <i>(VG)</i>	3.95
Creamed Mushrooms <i>(V)</i>	4.95
Olive Oil Crushed Potatoes <i>(VG)</i>	4.25
Grilled Veg <i>(VG)</i>	4.95
Green Salad <i>(VG)</i>	4.25

V – Vegetarian / VG – Vegan / PSC – Pescatarian

We will always try and accommodate amendments, where possible, so please ask our manager.  
Please check desserts of the day suitable for your dietary requirements.



## SATURDAY BRUNCH

*served from 10:30am - 3.00pm*



### ALL DISHES 9.95

Scrambled Eggs on Toast with Chorizo or Salmon

Avocado on Sourdough Toast with Poached Eggs

Eggs Benedict or Eggs Royale served on English Muffins *Jamon or Salmon*

French Omelette with French Fries

Full Spanish

Breakfast (Chorizo Sausage, Fried Jamon)

Chorizo Sliders with

French Fries

Minute Steak with French

Fries

Valencian Tomato Salad, Mozzarella and Avocado

#### Extra Items:

Sausage, Eggs, Jamon, Salmon, Mushrooms

2.00

French Fries

3.95

Green Salad

4.25

### BRUNCH DRINKS

Prosecco Mimosa

6.95

Bloody Mary

7.50

Cava Peach Belini

6.95

Why not try our “**Bottomless Brunch**” £29.95 pp  
includes one brunch dish, green salad from above and bottomless house prosecco or cava

T&Cs Apply (Not limited, however reservations only, up to 6 guests, all table guests are required  
to dine from same “Bottomless” menu and offer is time limited for 2 hours)