

RED

House red £4.50 (175 ml) / £16.00 bottle

Pierola Joven, Rioja, Tempranillo (2017)

£4.90 (175ml) / £19.50 (bottle)

This young wine offers up mouthfuls of dark berries and black forest fruit

Refosco dal Peduncolo Rosso, Friuli-Venezia Giulia (2017)

£6.50 (175 ml) / £27.00 (bottle)

Deep ruby-red colour with a warm nose marked by wild blackberry, Marasca cherry, violet and clove flavours.

Chateau Bel Air, Merlot/Cabernet, Saint Emillion (2015)

£8.50 (175ml) / £35.00 (bottle)

Soft and delicate with smooth tannins and a velvety chocolate aftertaste.

WHITE

House white £4.50 (175 ml) / £16.00 (bottle)

L'Autantique, Sauvignon Blanc, Pays d'Oc (2018)

£5.00 (175ml) / £19.50 (bottle)

Refined grassy aromas with a vibrant, fruity palate. Good acidity and clean finish.

As Laxas, Albariño, Rias Baixas (2018)

£6.50 (175 ml) / £25.00 (bottle)

Well defined with some spices and white fruit. Appealing fresh acidity and a lingering finish.

ROSE AND SPARKLING

Arama, Tempranillo (2018) £4.50 (175ml) / £17.00 (bottle)

Light, easy rose wine with fresh acidity and a touch of sweetness.

Sentio, Brut £6.00 (175 ml) / £23.00 (bottle)

Elegantly dry prosecco with intense aromas of apple, lemon and grapefruit. Full bodied mouthfeel.

COCKTAILS AND BEER

Sangria £4.50 (glass) / £16.50 (jug)

Margherita £7.50

Bloody Mary £7.50

Negroni £7.50

Estrella Galicia Beer PINT £5.10 ½ PINT £2.90

Mojito £7.50

Aperol Spritzer £7.50

Expresso Martini £7.50.

NON-ALCOHOLIC

Still/sparkling water £2.75 (750ml)

Coke, coke zero £2.50

Fresh orange juice / fresh lemonade £4.50

Red bull £2.50

Mint spritzer £4.50

Fruit punch £4.50

Peroni beer £3.50 (330ml)

WHISKEY AND BRANDY

Jameson £4.50

Johnnie Walker red label £4.50

Makers Mark/Bourbon £5.50

Wild Turkey /Bourbon £5.00

Thee Barrels Brandy £4.50

SWEET WINE, LIQUEURS AND SHERRY

Cockburn's/Port £5.00

Barbadillo Pedro Ximénez £4.00

Duke Clarence/Madeira £5.00

Disaronno £4.50

Zoco Pacharan £4.50

Moscatel Emilin £4.00

Manzana verde £3.75

Gonzalez Byass/Fino £5.00

PICHOLINE

STARTERS

Fresh homemade bread and olive oil (vegan)	£2.50
Humus, Babaganoush, Pickles and Lebanese Bread	£6.00
Alioli garlic mayonnaise	£1.50
Grilled chorizo	£4.90
Lamb meatballs with tomato sauce	£6.00
Hand sliced ham from Salamanca	£6.50
Chicken croquettes	£5.90
Chicken livers with onion & Pedro Ximenez sherry	£6.90
Prawns with olive oil, garlic, chilli and parsley	£9.00
Mussels braised with parsley, garlic and white wine	£6.70
Grilled sardines on toast	£7.70
Deep fried baby squid	£7.90
Stuffed piquillo peppers with tuna, onion & marie rouse sauce	£6.90
Deep fried polenta with cabbage & paprika, garlic & sherry vinegar sauce	£4.90
Spanish omelette with potato & onion	£6.00
Sheep and goat cheese with quince paste	£6.90
Courgette, aubergine, tomato peppers & onion stew with fried egg	£6.50
Toast with grated tomato, garlic & olive oil (vegan)	£3.50
Deep fried Padron peppers (vegan)	£5.00
Deep fried potato with spicy tomato sauce (vegan)	£4.90

RICE DISHES AND MAINS

Paella de marisco – monkfish, prawns & mussels	£16.90
Arroz negro – squid and its ink	£13.90
Arroz a banda – cooked in a rich seafood, pimento, squid & tomato broth	£13.90
Paella de pollo – chicken and chorizo	£15.90
Paella de verduras – aubergines, peppers, courgettes & chickpeas (vegan)	£10.90
Paella valenciana chicken, chorizo, prawns & mussels	£17.90
Charcoal grilled peri peri poussin with grilled polenta and tomato sauce	£13.70
Grilled hake with asparagus and black olive tapenade	£14.90
Iberian pork hamburger (180G) with chips & Marie rose sauce	£12.75
Baked eggs with tomatoes, peppers, onion & green beans	£10.90
Charcoal grilled trimmed leg of lamb with butter beans and quince aioli	£15.90

Our food is prepared in a cooking area where nuts. Gluten and other food allergens are present.
Our menu description does not detail any ingredients.
If you have a food allergy or intolerance, please speak to a member of staff about your requirements.