



# FRESHLY MADE TAPAS

## PLATO

**MEAT** 2 Person - £18  
4 Person - £32

RESERVE SERRANO HAM  
IBERICO CHORIZO  
IBERICO SALCHICHON  
PUNCH CHORIZO PATE

Served with:

CHEESE - MANCHEGO, CAVE AGED BLUE, AL VINO DE LA MANCHA  
Roger's Sourdough, Picos de Pan, Mixed Pickles, Honey and Membrillo

**VEGGIE** 2 Person - £14  
4 Person - £28

RED LENTIL PATE  
CELERIAC REMOULADE  
CHARGILLED PEPPERS AND  
AUBERGINE  
HUMMUS  
RED CABBAGE SLAW

## GUARNICION

**PUNCH SLAW** (gf/v) 3  
Red cabbage, celeriac, raisins and mixed seed slaw

**SKIN ON FRIES** (gf/df/v/vg\*) 3  
Saffron alioli

**SPRING ONION AND POMEGRANATE QUINOA, TAHINI DRESSING** 4  
(gf/df/v/vg)

**HOUSE SALAD** (gf/df/v/vg) 3.5  
Tomato, cucumber, peppers, pumpkin seeds and lemon vinaigrette

**PADRON PEPPERS** (gf/df/v/vg) 4

**PATATAS BRAVAS** (gf/df/v/vg\*) 4  
Alioli

**SWEET POTATO FRIES** (gf/df/v/vg\*) 4  
Saffron alioli

**HALLOUMI FRIES** (v/gf\*) 6  
Harissa alioli and toasted pumkin seeds

## FROM THE SEA

**HADDOCK CROQUETAS** 6.5  
Curried alioli and smashed herbed peas

**SALT COD FRITTERS** (gf\*/df) 6  
Sweetcorn, mango and coriander salsa

**FISH OF THE DAY** 7  
The freshest catch

**CHIPIRONES SQUID** (gf\*/df) 7.5  
Toasted coconut and lime salad

**ANDALUSIAN PRAWNS** (df) 8  
Roasted cherry tomatoes, crab, chilli and garlic orzo

## PAN CON AJO TOMATE

TRADITIONAL SPANISH TOMATO BREAD  
**CLASSIC** (df/v/vg) 3.5  
**MAHON** (v) 5  
**SERRANO** 5.5  
**ANCHOVY** 5.5

**HOUSE BREADS, PEDRO JIMENEZ BUTTER** (df/v/vg) 3.5  
**HOUSE OLIVES AND PICKLES** (df/gf/v/vg) 3.5

## PLATOS DE LUJO PREMIUM DISHES

**BELLOTA JAMON** (gf\*/df\*) 10  
Hand sliced premium cured ham, manchego & celeriac slaw

**ONGLET STEAK** (gf/df\*) 8.5  
Salted canarian potatoes and a chimichurri dressing

**PEA AND FETA PAELLA BALLS** (v\*) 6  
Crispy Serrano ham, truffle creme fraiche

**IBERICO PORK SALAD** (df/gf) 8  
Olive, tomato pepperade, sage butter dressing, crispy kale

**FIESTA PAELLA** (gf\*/df\*) 7  
Chicken, prawns, chorizo, clams, peas and Mediterranean veg

**MEDITERRANEAN VEGETABLE PAELLA** (gf\*/df\*/v/vg\*) 5

## PLANT POWER

**BEETROOT AND EDAMAME BEAN BURGER** (v/vg) 7  
Carrot relish and Brioche bun

**PAPRIKA AUBERGINE FRITTERS** (v/vg/df/gf\*) 4.5  
Maple syrup

**AVOCADO PIL PIL** (v/vg/df/gf\*) 5  
Cherry tomatoes, chilli and garlic

**TEMPURA TENDER STEM BROCCOLI** (v/vg/df/gf\*) 5.5  
Coconut and lime dressing, lemon snow

**RED SPLIT LENTIL AND SWEET POTATO PATE** (v/vg/df/gf\*) 6  
Roger's sourdough and grapes

**FENNEL, CELERY AND ORANGE SALAD** (v/vg/df/gf) 5.5  
Courgette ribbons, candied walnuts, wholegrain mustard and maple dressing

**FABADA BEAN AND CHICKPEA ESTOFADO** (v/vg\*/df\*/gf\*) 6.5  
Paprika and tomato, watercress creme fraiche and pitta

**WILD ROCKET AND AVOCADO QUINOA SALAD** (v/vg\*/df\*/gf) 6  
Spring onion and pineapple, pomegranate and tahini dressing, feta

**TORTILLA OF TRUFFLED LEEK AND MUSHROOMS** (v/gf) 6  
Mahon cheese and spinach

**SUGAR SNAP PEA AND MANGO SALAD** (v/vg\*/df\*/gf) 5.5  
Blue cheese, balsamic strawberry and black pepper dressing, croutons

## FROM THE LAND

**CHEEKY PIG** (gf/df\*) 6.5  
Slow braised pigs cheeks, garlic and chive mash, morcilla crumb

**LAMB TAGINE** (df/gf\*) 7  
Slow cooked spiced shoulder of lamb, toasted almonds, with chargrilled pitta

**CHORIZO PATE** 7  
Our own recipe chorizo pate, grapes and Rogers sourdough

**FABADA BEAN AND CHORIZO ESTOFADO** (df\*/gf) 6.5  
Smoked pancetta and tomato, watercress creme fraiche

**SPANISH BLACK PUDDING BON BONS** 7  
Sage and onion risotto, toffee apple cubes

**CHORIZO LOLLIPOPS** (gf) 6  
Quaver and parmesan crumb and honey

**ALBONDIGAS** (df/gf\*) 6.5  
Pheasant and pork meatballs, chunky tomato sauce and a red pepper romesco sauce

## HAMBURGUESA

**LAMB BURGERS** (df\*) 7  
Caramelised red onion, rosemary feta

**BEEF BURGERS** (df\*) 7  
Tomato jam and mahon cheese

## POSTRES

**SALVA NEGRA** 5  
Pistachio ice cream

**CHURROS** 5  
Cinnamon Spanish doughnuts, chocolate sauce

**ICE CREAMS** 5  
Vanilla, peach, pistachio, mango sorbet

**LIMÓN AGRIO** 5  
Vanilla ice cream and raspberry coulis

**RHUBARB PANNA COTTA** (gf) 5  
Almond biscuits

**PASSION FRUIT MERINGUES** (gf) 5  
Whipped cream and mango sorbet

**QUESO ESPANA** 7  
A selection of Spanish cheeses, Rogers sourdough and oat crackers

## CAFETERIA

ESPRESSO 1.5 2.25

MACCHIATO 1.75 2.5

CORTADO 2.75

FLAT WHITE 2.75

LUNGO 1.5

AMERICANO 1.75

CAPPUCCINO 2.5 3

LATTE 2.5 3

MOCHA 2.75 3.75

AFFOGATO 3.25

HOT CHOCOLATE 3.5

With cream and marshmallows

POT OF TEA FOR ONE 2

Green | Earl Gray | English Breakfast | Wild Berry | Redbush | Assam

Peppermint | Decaf | Camomile 0.5

FLAVOURED SHOTS 0.5

Caramel | Hazelnut | Vanilla 6

LIQUEUR COFFEES 6

DECAF ALSO AVAILABLE ON REQUEST



ASK THE STAFF  
ABOUT OUR  
PAELLA MONDAYS,  
RAPIDO MENU  
AND  
SUPER SUNDAY DEALS!