

Light meals, tapas and platters to share with a taste of the Mediterranean

TARTINE

All our dishes are freshly made to order

Platters to Share

Bread & Dips Platter (v, df) **6.50**

Olives, extra virgin olive oil, sun-dried tomato hummus and PX Sherry balsamic reduction.

Cheese Platter (v) **15.95**

Selection of cheese including Camembert served with fig & cherry chutney, grapes and walnuts. Served with savory biscuits and bread. (v, n)

Mixed Platter **28.50**

A selection of cured meats and cheese, patatas bravas, smoked salmon, melon, sun-dried tomato hummus, tzatziki and olives. Served with bread.

Recommended with this selected bottle of Prosecco

Amata, Prosecco DOC Bottle **22.00**

Selected Wine & Platter **45.00**

Seafood Platter (a) **19.50**

Salt and pepper squid, sautéed king prawns, anchovies and smoked salmon. Served with bread.

Recommended with this selected bottle of White wine

Tournee du Sud Picpoul de Pinet Bottle **19.00**

Selected Wine & Platter **35.00**

French Platter (gf) **18.95**

Camembert, chicken liver pâté, Prosciutto, melon & cranberry sauce. Served with bread.

Recommended with this selected bottle of Red wine

Cotes du Rhone Bottle **25.00**

Selected Wine & Platter **39.00**

Spanish Platter **18.50**

Chorizo Diabrillos, white asparagus, artichoke hearts, patatas bravas, Fuet (a hand made Spanish sausage) and Manchego cheese. Served with bread.

Recommended with this selected bottle of Red wine

Ondarre Rioja Reserva Bottle **24.00**

Selected Wine & Platter **39.50**

Cheese & Meat Platter (gf) **18.50**

A selection of cured meats and cheese with roasted vegetables and olives. Served with bread.

Recommended with this selected bottle of Red wine

Colomba Bianca, Syrah 'Kore - Organic Bottle **21.00**

Selected Wine & Platter **34.50**

Mediterranean Platter (v, gf) **16.50**

Feta cheese, grilled vegetables, vine leaves, falafel, sun-dried tomato hummus, tzatziki and olives. Served with bread

Recommended with this selected bottle of Rosé wine

San Marzano Primitivo Rosé Bottle **23.00**

Selected Wine & Platter **35.00**

Cheese Board

Selection of cheese served with fig & cherry chutney, grapes, walnuts and savory biscuits (v, n) or bread. **8.50**

Cold Tapas

Goat's Cheese & Pine Nuts (v, n, gf) **9.50**

Mixed leaves topped with goat's cheese, pine nuts, cherry tomatoes and olives. Served with blueberry dressing.

Feta Cheese & Fresh Walnuts Salad (v, n, a, gf) **8.95**

Mixed leaves topped with Feta cheese, fresh walnuts, olives, tomatoes and mint dressing.

Stuffed Vine Leaves Salad (v) **6.50**

Stuffed with rice and herbs, served with tzatziki.

Antipasto (gf) **7.50**

Prosciutto, Manchego cheese, olives & Focaccia.

Chicken Pâté **6.50**

Served with toasted brioche & caramelised onion.

Falafel Served with tzatziki (v) **6.50**

Tomato, Garlic & Basil Bruschetta (v) **5.50**

Melon & Prosciutto (gf, df) **5.95**

Sun-dried Tomato Hummus **4.95**

Served with bread and tzatziki.

Marinated Anchovies (a, df) **4.50**

Served on toasted bread.

Soup

Minestrone Soup **5.95**

Thick Italian vegetables soup (v)

Dessert

Warm Chocolate Fondant **6.50**

Served with your favorite ice cream

Warm Chocolate & Pear Tart **6.50**

Served with your favorite ice cream

Baileys Cheese Cake **6.50**

Crêpe Suzette **6.50**

Served with your favorite ice cream

Italian Ice-cream Two scoops **4.50**

Pistachio, Hazelnut, Vanilla, Chocolate, Cherry or Lemon

Sides

Padrón Peppers (v, gf, df) **5.95**

Roasted Vegetables (v, gf, df) **4.50**

Focaccia Garlic Bread with cheese (v) **4.50**

Focaccia Garlic Bread (v) **3.50**

Mixed Leaf Salad (v, gf, df) **3.50**

Hot Tapas

Mussels

- White wine, garlic, shallots and cream sauce (a, gf) **7.50**
- Tomato sauce (a, gf, df)
- Chorizo and cream sauce (a, gf)
- Large portion** **13.95**

Spanish Omelette **8.50**

Sautéed King Prawns (a, gf) **8.50**

Cooked in a thyme and tomato sauce with a hint of chilli.

Stone Baked Camembert (v, gf) **8.50**

Served with bread and cranberry sauce.

Salt & Pepper Squid (a) **7.50**

Served with mustard aioli.

Chilli & Coriander Prawns (a, gf) **7.50**

Cooked with garlic butter, chilli and coriander.

Spicy Meatballs (gf, df) **6.95**

Cooked in a spicy tomato sauce.

Prawn Tempura (a) **6.50**

Served with sweet chilli sauce.

Duck Spring Rolls **6.50**

Served with sweet chilli sauce.

Padrón Peppers (v, gf, df) **5.95**

Seasoned with a hint of sea salt flakes.

Spicy Chicken Wings (gf) **5.50**

Cooked in tomato, origano and chilli sauce.

Blue Cheese Truffle Croquetas (v, gf) **5.50**

Jamón ibérico Truffle Croquetas (gf) **5.50**

Fried Halloumi (v, gf) **5.50**

Served on mixed leaf salad dressed with reduced cherry glaze.

Honey & Mustard Chorizo (gf, df) **5.50**

Served with bread.

Crispy Whitebait (df) **5.50**

Served with mustard aioli.

Breaded Crab Claws **5.50**

Served with sweet chilli sauce.

Patatas Bravas (v, gf, df) **4.50**

Food allergies and intolerances. Some of our food contains nuts and allergens, please speak to a member of staff for more information
(a) - allergy (n) - contains nuts (v) - vegetarian (gf) - gluten-free (df) - dairy-free

A presentage of your bill will be donated to WaterAid. Find out more at wateraid.org