



G&T

35ml of Gin served with Fever-Tree Tonic
50ml of Gin £10, for all our gins

- | | |
|---|---|
| Monkey 47 7.50 | Shakespeare Distillery Stratford 7.50 |
| An unusual gin from the Black Forest in Germany. Paired with Indian Tonic, garnished with orange. | Juniper led with delicious herbal notes and a burst of lemon. Paired with Indian Tonic. Garnished with lemon and rosemary. |
| Premium Pink Gin 7.50 | Cotswolds Dry Gin 7.50 |
| Served with Mediterranean tonic, garnished with mixed berries. | This well-balanced gin is non-chill filtered making a beautifully cloudy G&T. Paired with Indian Tonic. Garnished with lemon. |
| Aloe & Cucumber Gin 7.50 | Bathtub Gin 7.50 |
| Served with Mediterranean tonic and garnished with mint. | Award-winning craft gin, double infused for extra flavour. Paired with Indian Tonic and garnished with lemon. |
| Warner Edwards Rhubarb 7.50 | Mermaid Gin 7.50 |
| A big hit of rhubarb, soft citrus, pecans and caramel. Paired with Indian Tonic, garnished with orange. | Hand-crafted on the Isle of Wight. Served with Indian Tonic and garnished with lemon. |
| Warner Edwards Elderflower 7.50 | Hendrick's 7.50 |
| Sweet notes of elderflower are enhanced with a crisp juniper hit. Paired with Mediterranean Tonic. Garnished with lime. | Delightfully infused with cucumber and rose petal. Paired with Indian Tonic. Garnished with a slice of cucumber. |
| Tanqueray No.10 7.50 | Bombay Sapphire 7.00 |
| Exceptionally and uniquely distilled with fresh citrus. Paired with Mediterranean Tonic. Garnished with pink grapefruit. | Aromatic with bright citrus notes. Paired with Mediterranean Tonic. Garnished with a lemon wedge. |
| Brockmans 7.50 | Seedlip 6.50 |
| Juniper is complemented by unique blueberry and blackberry flavours that delivers a distinctive fruit taste. Paired with Ginger Ale. Garnished with orange. | NON-ALCOHOLIC
What to drink when you're not drinking. Paired with Indian Tonic. |



DRINKS & DESSERTS



COCKTAILS

9.50

Passion Fruit Martini

Vodka, passion fruit liquor, passion fruit, lime juice & apple juice

Kir Royale

Crème de cassis & prosecco

Gin Garden

Tanqueray No10 Gin, Elderflower liqueur, apple juice, cucumber & mint

Passion Fruit Mojito

Bacardi rum, mint, lime, passion fruit purée, soda water

Classic Mojito

Bacardi rum, mint, lime juice, sugar, soda water

Bellini

Prosecco and peach purée

Aperol Spritz

Aperol, prosecco & a slice of orange.

French 30

Gin, prosecco & lemon syrup

Old Fashioned

Bourbon, brown sugar & Angostura bitters

Pornstar Martini - £13

Vanilla vodka, passion fruit liquor, passion fruit syrup. Served with Prosecco on the side

2 for £12

OF THE SAME COCKTAIL
12 NOON TILL 6PM

Rose & Lychee Martini

Gin, Rosewater, Lychee juice, Elderflower liqueur and lime

Blood Orange Fizz

Gin, Blood Orange syrup & ginger ale

Italian Sunset

Amaretto and orange juice & a dash of grenadine

Strawberry Mule

Strawberry gin infused with lime & mint topped with ginger beer

Dark & Stormy

Dark rum, ginger beer & lime

DESSERT COCKTAILS

9.50

Baileys Flat White Martini

Baileys, vodka and a shot of Espresso

Chocolate Martini

Vodka, Cocoa Creme liquor, milk & chocolate syrup

Espresso Martini

A shot of Espresso, vodka & coffee liquor

NON-ALCOHOLIC COCKTAILS

6.00

Virgin Passion Fruit Mojito

Passionfruit purée, lime, mint, soda water

Virgin Peach Mojito

Lime juice, mint, peach purée, soda water

Sunset

Lychee juice, mint, cranberry & orange juice

Virgin Mary

Tomato juice, pepper, Tabasco sauce

DESSERTS

Mango Mousse 7.50

Baileys Cheese Cake 8.50

Served with a complimentary shot of Baileys

Crêpe Suzette 7.95

Served with your favourite ice cream

Warm Chocolate Fondant 7.50

Served with your favourite ice cream

Warm Chocolate & Pear Tart 7.50

Served with your favourite ice cream

Affogato 6.95

Vanilla ice cream with a shot of espresso

Coffee Bombon 4.00

Espresso coffee made with condensed milk

Italian Ice cream 5.50

TWO SCOOPS Pistachio, Hazelnut, Vanilla, Chocolate, Cherry or Lemon

Cheese Board (n) 12.95

Selection of Cheese served with apple chutney, grapes, walnuts & savoury biscuits or bread

PORT & SHERRY

75ml Bottle

Viña Echeverria 5.50 25.00

Late Harvest Sauvignon Blanc

Barros 5.00 36.00

Late Bottled Vintage

APÉRITIFS

Limoncello 4.00

Martini 4.00

Grappa 3.50

Campari 3.50

TEA & COFFEE

Espresso Single 2.00

Double 2.50

Americano 2.90

Cappuccino 3.00

Latte or Flat White 3.00

Coffee Bombon 4.00

Espresso coffee made with condensed milk

Tumeric Latte 4.00

Iced Latte 5.00

Vanilla, Cinnamon or Caramel

Matcha or Pistachio Iced Latte 5.00

Mocha 3.50

Thick Spanish Hot Chocolate 4.50

Thick Caramel Spanish Hot Chocolate 4.50

Hot Chocolate 3.95

Made with real milk chocolate

Additional shot of Coffee Syrup FREE

Vanilla, Cinnamon, Caramel or Pistachio

Special Tartine Teas 3.50

• Lemon, ginger, honey and fresh mint

• Fresh mint, basil seeds & a cinnamon stick

Tea 2.50

English Breakfast, Earl Grey, Apple, Honey & Ginger, Fresh Mint, Cinnamon, Jasmine or Camomile

DECAF COFFEE & TEA AVAILABLE ON REQUEST

LIQUOR COFFEE

7.50

French Coffee

Grand Marnier & cream

Irish Coffee

Irish whiskey & cream

Russian Coffee

Pure Milk Vodka & cream

Italian Classico

Amaretto & cream

Jamaican Coffee

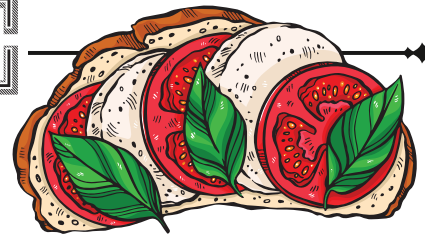
Kahlua & cream

Food allergies and intolerances

Some of our food contains nuts and allergens, please speak to a member of staff for more information

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

TARTINE



What is a TARTINE?

One of our delicious toppings served on a slice of toasted Sourdough bread

Chicken & Chorizo Tartine	10.50
Chicken & chorizo cooked in a creamy sauce.	
Bacon & Brie Tartine	10.50
Smoked Bacon & Brie cooked in a creamy sauce.	
Bacon & Blue Cheese Tartine	10.50
Smoked Bacon and blue cheese in a creamy sauce.	
Goats' Cheese & Salmon Tartine	10.50
Rosemary Goats' Cheese, Smoked Salmon & caramelised onion.	
Avocado, Pesto & Feta Tartine (V)	10.50

Burrata Tartine (V)	12.00
With cherry tomato and basil & garlic infused oil.	
Burrata & Parma Ham Tartine	12.50
Burrata, parma ham, cherry tomato with basil infused oil.	
Sauted King Prawn Tartine (A)	12.50
Cooked in thyme & tomato sauce with a hint of chilli.	
Octopus Tartine	14.50
Grilled octopus in a creamy sauce.	

SOUP

Minestrone (V)..... **7.95**
Thick Italian vegetables soup with Stelline pasta, Served with basil infused oil, Parmesan cheese and bread.

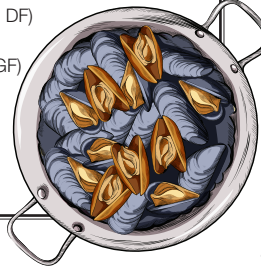


Add Spicy Chicken..... **10.50**
Add Mixed Seafood..... **14.50**

MUSSELS

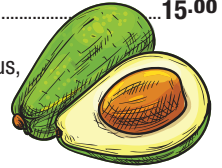
- White wine, garlic, shallots and cream sauce (A, GF) **10.50**
- Chorizo and cream sauce (A, GF)
- Tomato sauce (A, GF, DF)
- NEW** • Blue cheese and cream sauce (A, GF)

LARGE PORTION TO SHARE **19.50**



Vegan Platter (V)..... **15.00**

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread



WRAPS **9.95**
SERVED WITH SALAD

Spiced Moroccan Chicken
Served with roasted vegetables and humus.

Greek Chicken
Thyme and lime flavoured chicken, served with roasted vegetables and Tzatziki.

Honey Mustard & Chicken
Avocado & Smoked Salmon
Falafel, Hummus & Roasted Vegetables (V)

Fresh Stone Baked Baguette or Toasted Focaccia

SERVED WITH SALAD

- Ham & cheese
- Parma ham, brie & grape
- Goats' cheese, ham & caramelised onions
- Chicken breast with honey mustard & mixed leaves
- Brie & cranberry (V)
- Tomato, basil & mozzarella (V)



9.95

Bocadillo de Calamares..... **11.50**
Battered squid baguette, served with salad & aioli.

SALAD

NEW **Octopus Salad (A)**..... **14.00**

Halloumi, Chicken & Grapes..... **13.50**
Served with olive oil and balsamic vinegar.

NEW **Burrata Salad (V)**..... **15.00**

Buffalo Mozzarella topped with ground pistachio.

Avocado & Chicken (N, GF)..... **13.00**

Falafel Salad (V)..... **11.50**
With sunflower seeds. Served with tzatziki.

Fried Halloumi & Pomegranate (V, GF)..... **11.95**
Dressed with reduced cherry glaze.

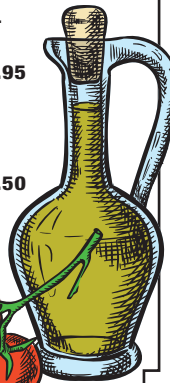
Stuffed Vine Leaves (V)..... **11.95**
Stuffed with rice and herbs, sunflower seeds, served with tzatziki.

Goats' Cheese & Pine Nuts (V, N, GF)..... **12.95**
Mixed leaves topped with goats' cheese, pine nuts, cherry tomatoes and olives*. Served with blueberry dressing.

Pear, Stilton & Walnuts (V, N)..... **12.95**
Served with extra virgin olive oil dressing.

Feta Cheese & Walnuts (V, N, A, GF)..... **12.50**
Mixed leaves topped with Feta cheese, fresh walnuts, olives, tomatoes and mint dressing.

*Please note our olives are not pitted

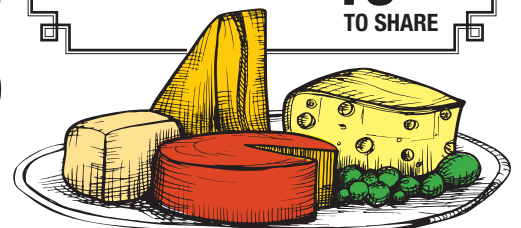


SIDES

Padrón Peppers (V, GF, DF)	6.50
Patatas Bravas (V)	6.50
Garlic Bread with cheese (V)	4.50
Garlic Bread (V)	3.50
Mixed Leaf Salad (V, GF, DF)	4.00
Mixed Olives* (V, GF, DF)	4.00
Mixed Nuts (N, V, GF, DF)	4.00
Sweet Potato Skinny Fries (V, GF, DF)	5.00
French Fries (V, GF, DF)	4.50

CHEESE BOARD

Selection of cheese served with fig & cherry chutney, grapes, walnuts and savory biscuits or bread. (V, N) **13.95**
TO SHARE



OMELETTES

Spanish Omelette (GF)..... **10.50**
A classic with potato, onions and eggs.

Avocado, Chilli & Cheddar (V, GF)..... **10.50**

Brie & Ham (GF)..... **10.50**

Bacon & Cheddar (GF)..... **10.50**

Smoked Salmon (GF)..... **10.50**

Spinach & Feta (V, GF)..... **10.50**
Served with sunflower seeds.

CRÊPES

SERVED WITH SALAD

Club..... **9.95**
Chicken, bacon & cheddar cheese.

Veggie Suprême (V)..... **9.95**
Roasted vegetables, goats' cheese & caramelised onions.

DEAR VALUED CUSTOMER: We have labelled dishes on our menu that are gluten free, dairy free and vegan by the ingredients with which they contain.

We try our best to ensure the dishes are true to this however we operate a small kitchen where cross contamination can occur and fryers are used cross purpose.

Please bear this in mind when ordering and consider any allergies you may have. **Thank you**

(A) - Allergy (N) - Contains Nuts (V) - Vegetarian (GF) - Gluten-Free (DF) - Dairy-Free • *Please note our olives are not pitted • **All our dishes are freshly made to order**

PLATTERS TO SHARE

Bread & Dips Platter (V, DF).....13.50

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

Cheese Platter (V, N).....28.00

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

Mixed Platter.....44.00


A selection of cured meats and cheese, patatas bravas, feta stuffed peppers, vine leaves, melon, sun-dried tomato hummus, tzatziki and olives*. Served with bread.



Mixed Platter
recommended with this selected
bottle of Prosecco
Favola, Prosecco.....30.00
SELECTED WINE & PLATTER.....70.00

Seafood Platter (A).....28.00

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



Seafood Platter
recommended with this selected
bottle of White Wine
Tournee du Sud Picpoul de Pinet 28.00
SELECTED WINE & PLATTER.....51.00

French Platter.....28.00

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



French Platter
recommended with this selected
bottle of Red Wine
Cotes du Rhone.....33.00
SELECTED WINE & PLATTER.....56.00

Vegan Platter (V).....15.00

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Spanish Platter.....28.00

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



Spanish Platter
recommended with this selected
bottle of Rioja Reserva
Ondarre Rioja Reserva.....30.00
SELECTED WINE & PLATTER.....53.00

Cheese & Meat Platter.....28.00

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



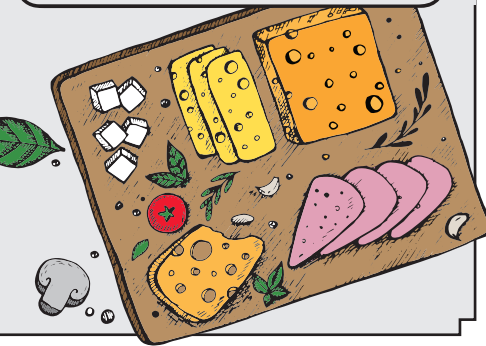
Cheese & Meat Platter
recommended with this selected
bottle of Red wine
Dominio de Fontana.....26.00
SELECTED WINE & PLATTER.....51.00

Mediterranean Platter (V).....25.50

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



Mediterranean Platter
recommended with this selected
bottle of Rosé Wine
San Marzano Primitivo Rosé.....28.00
SELECTED WINE & PLATTER.....49.00



SMALL PLATES • HOT

NEW Gambas (A).....12.50

Whole king prawns in shell, cooked with splash of white wine, garlic & olive oil.

Stone Baked Camembert (V).....13.50

Served with bread and cranberry sauce.

NEW Octopus Tartine.....14.00

Diced Octopus cooked in a creamy white wine & garlic sauce, served on a slice of toasted sourdough bread.

Spanish Omelette.....10.50

Spicy King Prawns (A, GF).....9.95
Cooked in thyme & tomato sauce with a hint of chilli.

Chilli & Coriander Prawns (A, GF) 10.50
Cooked with garlic butter, chilli and coriander.

Salt & Pepper Squid (A).....9.95

Served with mustard aioli.

Spicy Meatballs (GF, DF).....9.95

Cooked in a spicy tomato sauce.

Prawn Tempura (A).....8.50

Served with sweet chilli sauce.

Duck Spring Rolls.....8.95

Served with sweet chilli sauce.

Falafel Served with tzatziki (V).....7.50

Padrón Peppers (V, DF).....7.95

Spicy Chicken Wings (GF).....8.50

With spicy sriracha sauce.

Manchego Cheese Croquetas (V, GF).....7.50

Iberico Ham Croquetas (GF).....7.50

Fried Halloumi (V, GF).....7.50

Served on mixed leaf salad with a reduced cherry glaze.

Honey & Mustard Chorizo (DF).....7.95

Pesto Parmesan Chorizo.....8.50

Crispy Whitebait.....7.50

Served with mustard aioli.

Breaded Crab Claws (A).....7.50

Served with sweet chilli sauce.

Spanish Octopus Patatas.....12.50

Slices of fried Octopus legs cooked with dices potato and garlic.

Meatball Patatas.....12.50

Chorizo Patatas (DF) with garlic.....11.00

Patatas Bravas (V, DF).....6.50

SMALL PLATES • COLD

NEW Burrata (N).....9.50

Extra creamy Buffalo Mozzarella with a lovely soft centre topped with ground pistachio

Burrata, Melon & Parma Ham (GF) 12.00

Antipasto (GF).....10.50

Prosciutto, Manchego cheese, olives* & Focaccia.

NEW Bresaola.....9.50

Air-dried, salted beef served with Parmigiano shavings.

Chicken Pâté.....8.50

Served with toasted brioche & caramelised onion.

Melon & Prosciutto (GF, DF).....8.50

Tomato, Garlic & Basil

Bruschetta (V).....8.50

Smoked Aubergine Borani (V).....6.95

Smoked aubergine, Greek yogurt, garlic & olive oil.

Pesto Hummus.....7.50

Hummus.....6.50

Feta Stuffed Peppers.....6.95

Bell peppers stuffed with a combination of feta and soft Greek cheese.

BEERS

Hofmeister Beer.....Half pint 3.50

Crisp Bavarian lager (5%).....Full pint 6.50

Green King IPA.....5.50

Gluten Free - 500ml (3.6%)

Purity Gold Ale.....5.50

Premium Golden Ale - 500ml (4.3%)

Estrella Galicia.....3.95

Pale Spanish Lager 330ml (4.7%)

Budweiser Budvar.....3.00

Non-alcoholic Beer 330ml (Non-alcoholic)



TEA & COFFEE

Special Tartine Teas.....3.50

- Lemon, ginger, honey and fresh mint.
 - Fresh mint, basil seeds and a cinnamon stick.
- FREE hot water refill.

Tea.....2.50

English Breakfast, Earl Grey, Apple, Fresh Mint, Cinnamon, Honey & Ginger, Jasmine, Camomile or Decaffeinated.

Thick Spanish Hot Chocolate.....4.50

Thick Caramel Hot Chocolate.....4.50

Belgian Hot Chocolate.....3.95

With real milk chocolate

Mocha.....3.50

Espresso.....Single 2.00.....Double 2.50

Americano.....2.90

Cappuccino.....3.00

Flat White.....3.00

Latte.....3.00

Coffee Bombon.....4.00

Espresso coffee made with condensed milk

Tumeric Latte.....4.00

Cinnamon, tumeric and optional vanilla

Iced Latte Vanilla, Cinnamon or Caramel.....5.00

Pistachio Iced Latte.....5.00

Matcha Iced Latte.....5.00

Additional shot of Coffee Syrup.....FREE

Vanilla, Cinnamon, Caramel or Pistachio

SOFT DRINKS

Homemade Lemonade Jug 8.95 ...Glass 3.95

Mocktail.....5.00

Cranberry juice, orange juice, lychee juice, fresh lime and mint.

Bundaberg Ginger Beer.....375ml 4.00

Victorian Lemonade.....3.20

Rose Lemonade.....3.20

Coke.....Glass 3.20

Diet Coke.....Glass 3.20

Diet 7Up.....Glass 3.20

Still or Sparkling Water.....500ml 3.95

Juice.....Glass 3.50

Orange, Apple, Pineapple, Lychee or Cranberry.

Tomato Juice.....200ml 2.20

Fever-Tree Tonic Water.....200ml 2.50

Fever-Tree Soda Water.....200ml 2.50

Fever-Tree Lemonade.....200ml 2.50

CIDERS

Old Mout Cider 500ml (4%).....5.50

Strawberry & Apple

Devon Mist Cider 500ml (4.5%)...5.50

A percentage of your bill will be donated to WaterAid.

Find out more at wateraid.org

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

TARTINE

All our dishes are freshly made to order

Small Plates • Hot

Mussels

- White wine, garlic, shallots and cream sauce (a, gf) **10.50**
- Tomato sauce (a, gf, df)
- Chorizo and cream sauce (a, gf)
- NEW** • Blue cheese and cream sauce (a, gf)
- Large portion to share 19.50**

Gambas (a) 12.50

Whole king prawns in shell, cooked with splash of white wine, garlic & olive oil.

Stone Baked Camembert (v) 13.50

Served with bread and cranberry sauce.

NEW Octopus Tartine 14.00

Diced Octopus cooked in a creamy white wine & garlic sauce, served on a slice of toasted sourdough bread.

Spanish Omelette 10.50

Spicy King Prawns (a, gf) 9.95

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

Chilli & Coriander Prawns (a, gf) 10.50

Cooked with garlic butter, chilli and coriander.

Salt & Pepper Squid (a) 9.95

Served with mustard aioli.

Spicy Meatballs (gf, df) 9.95

Cooked in a spicy tomato sauce.

Prawn Tempura (a) 8.50

Served with sweet chilli sauce.

Duck Spring Rolls 8.95

Served with sweet chilli sauce.

Falafel Served with tzatziki (v) 7.50

Padrón Peppers (v, df) 7.95

Spicy Chicken Wings (gf) 8.50

With spicy sriracha sauce.

Manchego Cheese Croquetas (v, gf) 7.50

Iberico Ham Croquetas (gf) 7.50

Fried Halloumi (v, gf) 7.50

Served on mixed leaf salad with a reduced cherry glaze.

Honey & Mustard Chorizo (df) 7.95

Pesto Parmesan Chorizo 8.50

Crispy Whitebait 7.50

Served with mustard aioli.

Breaded Crab Claws (a) 7.50

Served with sweet chilli sauce.

Spanish Octopus Patatas 12.50

Slices of fried Octopus legs cooked with dices potato and garlic.

Meatball Patatas 12.50

Chorizo Patatas (df) with garlic 11.00

Patatas Bravas (v, df) 6.50

Sides

Padrón Peppers (v, gf, df) 6.50

Garlic Bread With Cheese (v) 4.50

Garlic Bread (v) 3.50

Mixed Leaf Salad (v, gf, df) 4.00

Cheese Board

TO SHARE

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

13.95

Small Plates • Cold

NEW Burrata (n) 9.50

Creamy Buffalo Mozzarella topped with ground pistachio

Burrata, Melon & Parma Ham (gf) 12.00

Antipasto (gf) 10.50

Prosciutto, Manchego cheese, olives* & Focaccia.

NEW Bresaola 9.50

Air-dried, salted beef served with Parmigiano shavings.

Chicken Pâté 8.50

Served with toasted brioche & caramelised onion.

Melon & Prosciutto (gf, df) 8.50

Tomato, Garlic & Basil Bruschetta (v) 8.50

Smoked Aubergine Borani (v) 6.95

Smoked aubergine, Greek yogurt, garlic & olive oil.

Pesto Hummus 7.50

Hummus 6.50

Feta Stuffed Peppers 6.95

Bell peppers stuffed with feta and soft Greek cheese.

SALADS

Octopus Salad (a) 14.00

Goat's Cheese & Pine Nuts (v,n,gf) 12.95

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

Feta Cheese & Walnuts Salad 12.50

(v,n,a,gf) Mixed leaves topped with Feta cheese, fresh walnuts, olives, tomatoes and mint dressing.

Pear, Stilton & Walnuts Salad (v,n) 12.95

Mixed leaves topped with pear, stilton and fresh walnuts, with extra virgin olive oil dressing.

Stuffed Vine Leaves Salad (v) 11.95

Stuffed with rice and herbs, sunflower seeds, served with tzatziki.

SOUP

Minestrone (v) 7.95

Thick Italian vegetables soup with Stellline pasta, served with basil infused oil, Parmesan cheese and bread.

Add Spicy Chicken 10.50

Add Mixed Seafood 14.50

Dessert

NEW Mango Mousse 7.50

Baileys Cheese Cake With shot of Baileys 8.50

Crêpe Suzette With ice cream 7.95

Warm Chocolate Fondant With ice cream 7.50

Warm Chocolate & Pear Tart With ice cream 7.50

NEW Affogato 6.95

Vanilla ice cream with a shot of espresso

Italian Ice cream Two scoops 5.50

Pistachio, Hazelnut, Vanilla, Chocolate, Cherry or Lemon

Mixed Olives (v, gf, df) 4.00

Mixed Nuts (n, v, gf, df) 4.00

Basket of Bread (v) 3.00

Sweet Potato Skinny Fries (v, gf, df) 5.00

French Fries (v, gf, df) 4.50

Platters to Share

Bread & Dips Platter (v, df) 13.50

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

NEW Vegan Platter (v) 15.00

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Cheese Platter (v) 28.00

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

Mixed Platter 44.00

A selection of cured meats and cheese, patatas bravas, feta stuffed peppers, vine leaves, melon, sun-dried tomato hummus, tzatziki and olives. Served with bread.

Recommended with this selected bottle of Prosecco

Favola, Prosecco Bottle 30.00

Selected Wine & Platter 70.00

Seafood Platter (a) 28.00

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 28.00

Selected Wine & Platter 51.00

French Platter (gf) 28.00

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

Recommended with this selected bottle of Red wine

Cotes du Rhone Bottle 33.00

Selected Wine & Platter 56.00

Spanish Platter 28.00

Chorizo Diabllilos, white asparagus, 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 30.00

Selected Wine & Platter 53.00

Cheese & Meat Platter (gf) 28.00

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

Recommended with this selected bottle of Red wine

Dominio de Fontana, Tempranillo Syrah Bottle 26.00

Selected Wine & Platter 51.00

Mediterranean Platter (v, gf) 25.50

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

Recommended with this selected bottle of Rosé wine

San Marzano Primitivo Rosé Bottle 28.00

Selected Wine & Platter 49.00


DEAR VALUED CUSTOMER: We have labelled dishes on our menu that are gluten free, dairy free and vegan by the ingredients with which they contain. We try our best to ensure the dishes are true to this however we operate a small kitchen where cross contamination can occur and fryers are used cross purpose. Please bear this in mind when ordering and consider any allergies you may have. **Thank you** • (a) - allergy (n) - contains nuts (v) - vegetarian (gf) - gluten-free (df) - dairy-free




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

Red Wines




Light and Fruity

Bottle

 **Dominio de Fontana, Tempranillo Syrah** | Central Castile, Spain *24.00*
Notes of ripe morello cherry complemented by notes of pepper. 

 **Château Fayau, Bordeaux Rouge** *6.30 8.80 27.00*
Bordeaux, France (VV) 
Classic Merlot led with vanilla, cherry and soft mouthfeel 

 **Domaine Des Carabiniers, Côtes du Rhône** | Rhône, France (V) *31.00*
Perfumed damson fruit, spicy and juicy on the palate. Lovely ripe Rhone style. 

 **Viña Echeverría, El Compadre, Pinot Noir** *36.00*
Valle de Malleco, Chile (V) 
Notes of spiced cherry, blueberry, hibiscus and violet. 

Spicy and Complex

175ml 250ml Bottle

 **San Marzano, Il Pumo, Primitivo** | Apulia, Italy (VV) *5.50 8.00 24.00*
Intense aromas of plums and cherries, through to a savoury finish. 



 **Finca Bacara, Time Waits For No One** | Jumilla, Spain (VV) *26.00*
A spicy, punchy and moreish red with attractive floral aromas, vibrant fruit compote. 

 **Ca'Rugate, Valpolicella Superiore 'Ripasso'** | Veneto, Italy *39.00*
Concentrated aromas of red fruit cherries with a hint of spice. 



Full and Robust



175ml 250ml Bottle

 **Ondarre, Rioja Reserva** | Rioja, Spain *6.60 9.20 28.00*
Leather, vanilla and spice enveloped in a robust and textured palate. 

 **Piattelli Vineyards, Premium Malbec** *7.30 10.30 31.00*
Salta, Argentina
Smooth and refined with a fruity bouquet of ripe plum, violet and dried berries. 

 **Berton Vineyard, Reserve Barossa Shiraz** | South Australia *35.00*
Ripe black cherry and blackberry fruit and hints of coffee and spice. 

 **Michele Chiarlo, Barolo 'Tortoniano'** | Piedmont, Italy *79.00*
Well structured with hints of dark liquorice and a savoury, long finish. 

 **Ca'Rugate, Amarone Black Label, Punta Tolotti** *86.00*
Veneto, Italy
An intensely flavoured but elegant Amarone with a warm character of savoury raisined fruit and spicy pepper. 

| VV Vegan, Vegetarian | V Organic |

White Wines

Vibrant and Aromatic

175ml 250ml Bottle



Chéreau Carré, Muscadet de Sèvre Et Maine, Cuvée

24.00

Loire, France

Refreshing and pure. White fruit and citrus characters combined with a crisp acidity.



Pazo do Mar, Coral do Mar, Rías Baixas | Galicia, Spain

29.00

Citrus and white flowers with a fennel and salty finish. Classic zesty Albariño.



Saint Clair, Tuatara Bay Sauvignon Blanc

7.50

10.70

32.00

Marlborough, New Zealand (VV)

A dry, crisp wine with gooseberry, grapefruit and passion fruit flavours.



Domaine Tabordet, Pouilly Fumé Laurier | Loire, France

39.00

Green apple and citrus notes combined with white flowers. Classic.

Rich and Rounded

Bottle



Viña Echeverría, Chardonnay

6.00

8.50

26.00

Valle de Curicó, Chile (VV)

Toasty oak and brioche integrated with tropical and spicy fruit.



Château De Campuget, '1753' Viognier,

30.00

Vin du Pays du Gard | Languedoc-Roussillon, France

An aromatic wine with ripe pear, ginger and honeysuckle character.



Saint-Yéran, 'Carmante', Domaine Botti

39.00

Burgundy, France (VV)

Dried apricot and pineapple flavours combined with a hint of ginger.



Domaine René Monnier, Chassagne Montrachet

80.00

Burgundy, France (VV)

Notes of lime combined with white pepper and lovely toasty oak.

Crisp and Light

175ml 250ml Bottle



'l'Arete de Thau', Piquepoul Terret

6.00

8.50

26.00

Côtes de Thau, France (VV)

Aromas of grapefruit and citrus fruit, with a lively, vibrant palate.



Sacchetto, 'Elfo', Pinot Grigio Venezia | Veneto, Italy

6.50

9.20

28.00

Fresh with a hint of spice, ripe pear and bitter lemon on the finish.



Dominio de Fontana, Sauvignon/ Verdejo | Uclés, Spain (V)

24.00

Grassy and gooseberry notes combined with touches of fennel and white pepper.



Domaine Jean Gouley, Chablis | Burgundy, France (VV)

40.00

Clean, pronounced citrus aromas and a light mineral, saline character.

Sparkling Wines

200ml

Bottle



Favola, Prosecco Extra Dry | Veneto, Italy

8.60

29.00

A fresh, fragrant and fruity Prosecco with aromas of pear and apple.



Bodegas Pinord, Seleccion Brut Cava | Catalonia, Spain

26.00

Refreshing citrus flavours of lemon, crisp and elegant.

Champagne

Bottle



Champagne Bernard Remy, Brut Carte Blanche | France

45.00

Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh.



Champagne Veuve Clicquot, Brut | France

76.00

This fine Champagne displays raisins, vanilla and brioche together with toasty aromas.

Rosé Wines

175ml

250ml

Bottle



Domaine Des Cèdres, Rosé d'Anjou | Loire, France

5.50

8.00

24.00

A strawberry fruity wine with hints of black pepper and a balanced sweetness.



Rosé 'Aumérade Style', Château de L'Aumérade | Provence, France

6.00

8.50

26.00

Refreshingly fruity and floral bouquet with delicate cranberry and red cherry flavours.



San Marzano Primitivo Rosé | Apulia, Italy

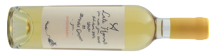
26.00

Very appealing pale and tangy with aromas of roses and wild strawberries.

Dessert and Port

75ml

Bottle



Viña Echeverria, Late Harvest Sauvignon Blanc

5.50

25.00

Curico Valley, Chile

Complex flavours of ripe pineapple and creamy honeyed flavours with a long finish.



Moscato d'Asti 'Nivole' 375 cl, Michele Chiaro

21.00

Piedmont, Italy

A gently sparkling dessert wine with intense peach and tropical fruit flavours, delightfully silky.



Barros, Late Bottled Vintage | Douro, Portugal

5.00

36.00

Lovely balance between power and finesse with a silky texture.

Tartine Takeaway

TAKE A BOTTLE HOME TO ENJOY LATER

£5 off list price for wines costing less than £35 • £10 off list price for wines costing more than £35

| 125ml available upon request | Vegan, Vegetarian |

COCKTAILS - 9.50

Pornstar Martini - £13

Vanilla vodka, passion fruit liquor, passion fruit syrup.
Served with Prosecco on the side

Passion Fruit Martini

Vodka, passion fruit liquor, passion fruit,
lime juice & apple juice

Kir Royale

Crème de cassis & Prosecco

Old Fashioned

Bourbon, brown sugar & Angostura bitters

Passion Fruit Mojito

Bacardi rum, mint, lime,
passion fruit purée & soda water

Classic Mojito

Bacardi rum, mint, lime juice, sugar
& soda water

Bellini

Prosecco & peach purée

Gin Garden

Tanqueray No10 Gin, Elderflower liqueur,
apple juice, cucumber & mint

Aperol Spritz

Aperol, Prosecco & a slice of orange.

French 30

Gin, prosecco & lemon syrup

DESSERT COCKTAILS

Baileys Flat White Martini

Baileys, vodka and a shot of Espresso

Chocolate Martini

Vodka, Cocoa creme liquor, milk & chocolate syrup

Espresso Martini

A shot of Espresso, vodka & coffee liquor

Rose & Lychee Martini

Gin, Rosewater, Lychee juice,
Elderflower liqueur and lime

Blood Orange Fizz

Gin, Blood Orange syrup & ginger ale

2 for £12
OF THE SAME COCKTAIL
12 NOON TILL 6PM

Italian Sunset

Amaretto and orange juice
& a dash of grenadine

Strawberry Mule

Strawberry gin infused with
lime & mint topped with ginger beer

Dark & Stormy

Dark rum, ginger beer & lime

NON-ALCOHOLIC COCKTAILS - 6.00

Virgin Passion Fruit Mojito

Passionfruit purée, lime, mint and soda water

Virgin Peach Mojito

Lime juice, mint, peach purée, soda water

Virgin Sunset

Lychee juice, cranberry juice, orange juice and mint

Virgin Mary

Tomato juice, pepper and Tabasco sauce

GIN

35ml of Gin served with Fever-Tree Tonic
50ml of Gin £10, for all our gins

Monkey 47 7.50

An unusual gin from the Black Forest in Germany. Paired with Indian Tonic, garnished with orange.

Premium Pink Gin 7.50

Served with Mediterranean tonic, garnished with mixed berries.

Aloe & Cucumber Gin 7.50

Served with Mediterranean tonic and garnished with mint.

Warner Edwards Rhubarb 7.50

A big hit of rhubarb, soft citrus, pecans and caramel. Paired with Indian Tonic, garnished with orange.

Warner Edwards Elderflower 7.50

Sweet notes of elderflower are enhanced with a crisp juniper hit. Paired with Mediterranean Tonic. Garnished with lime.

Tanqueray No.10 7.50

Exceptionally and uniquely distilled with fresh citrus. Paired with Mediterranean Tonic. Garnished with pink grapefruit.

Brockmans 7.50

Juniper is complemented by unique blueberry and blackberry flavours that delivers a distinctive fruit taste. Paired with Ginger Ale. Garnished with orange.

Shakespeare Distillery Stratford 7.50

Juniper led with delicious herbal notes and a burst of lemon. Paired with Indian Tonic. Garnished with lemon and rosemary.

Cotswolds Dry Gin 7.50

This well-balanced gin is non-chill filtered making a beautifully cloudy G&T. Paired with Indian Tonic. Garnished with lemon.

Bathtub Gin 7.50

Award-winning craft gin, double infused for extra flavour. Paired with Indian Tonic and garnished with lemon.

Mermaid Gin 7.50

Hand-crafted on the Isle of Wight. Served with Indian Tonic and garnished with lemon.

Hendrick's 7.50

Delightfully infused with cucumber and rose petal. Paired with Indian Tonic. Garnished with a slice of cucumber.

Bombay Sapphire 7.00

Aromatic with bright citrus notes. Paired with Mediterranean Tonic. Garnished with a lemon wedge.

Seedlip · NON-ALCOHOLIC 6.50

What to drink when you're not drinking. Paired with Indian Tonic.

WHISKEY

25ml

Hibiki Harmony Suntory 8.00

Award winning Japanese blended whiskey.

Nikka from the Barrel 7.50

Japanese whiskey. Double matured blended.

Monkey Shoulder 5.00

Blended in small batches from three of Speyside's finest single malts.

Highland Park 12 Year Old 5.00

Single Malt from Scotland's most northerly distillery, Highland Park, with plenty of citrus and green notes.

Laphroaig 5.00

10 year old, Single Malt peated Whisky from Islay.

The Macallan Gold 5.00

Single Malt. The Macallan Gold has a rich burnished gold colour with a delicate citrus aroma leading to a malty and slight dry finish.

Maker's Mark 4.50

Kentucky Straight Bourbon

Johnnie Walker Red Label 4.50

Jack Daniels 4.50

Jameson Irish 4.50

RUM

25ml

The Kraken Black Spiced 4.00

Nutty, vanilla and coffee aromas are deliciously supported by the spicy palate and a long, peppery finish.

Mor Ladron Honey Spiced Rum 4.50

Made from organic Molasses and rested on Gower in oak barrels and infused with Welsh honey, orange blossom and crystallised ginger

Havana Club 3.50

Bacardi 3.50

Malibu 3.50

LIQUEURS & SPIRITS

25ml

Tia Maria 4.00

Southern Comfort 4.00

Sambuca 4.00

Martini 4.00

Limoncello 4.00

Baileys 3.50

Disaronno Amaretto 3.50

Tequila 3.50

Rose Tequila 3.50

Grand Marnier 3.50

Grappa 3.50

Ouzo 3.50

Campari 3.50

Malibu 3.50

Archers 3.30

VODKA

25ml

Roberto Cavalli 4.00

Mamont 4.00

Pure Milk 4.00

Russian Standard 3.50

BRANDY

25ml

Hine Rave VSOP Cognac 5.50

Remy Martini VSOP (Mature Cask) 4.50

Fernando de Castilla 4.00

Hennessy VS 3.50

BEER & CIDER

Hofmeister Beer A crisp and refreshing Bavarian lager - (5%).....	Half pint (284ml) 3.50	Pint (568ml) 6.50
Purity Gold Ale Premium Golden Ale - 500ml (4.3%).....	5.50	
Green King IPA Gluten Free - 500ml (3.6%).....	5.50	
Estrella Galicia 330ml (4.7%).....	3.95	
Budweiser Budvar Non-alcoholic Beer 330ml (Non-alcoholic).....	3.00	
Bundaberg Ginger Beer 375ml (Non-alcoholic).....	3.00	

CIDER - 500ml

Old Mout · Strawberry & Apple Cider	5.50
Devon Mist Cider 500ml (4.5%).....	5.50

Mixed Nuts - 4.00

Mixed Olives - 4.00

Padron Peppers - 6.50

Crispy Whitebait - 6.50

SOFT DRINKS

	Jug	Glass		Glass
Homemade Lemonade	8.95	3.95	Juice	Glass 3.50
Mocktail		5.00	Orange, Apple, Pineapple, Lychee or Cranberry	
Cranberry juice, orange juice, lychee juice, fresh lime and mint			Victorian Lemonade	3.20
Bundaberg Ginger Beer	375ml	4.00	Rose Lemonade	3.20
Coke	Glass	3.20	Tomato Juice	200ml 2.20
Diet Coke	Glass	3.20	Fever-Tree Tonic Water	200ml 2.50
Diet 7Up	Glass	3.20	Fever-Tree Soda Water	200ml 2.50
Still or Sparkling Water	500ml	3.95	Fever-Tree Lemonade	200ml 2.50

LIQUOR COFFEE - 7.50

French Coffee
Grand Marnier & cream

Russian Coffee
Pure Milk Vodca & cream

Jamaican Coffee
Kahlua & cream

Irish Coffee
Irish whiskey & cream

Italian Classico
Amaretto & cream

TEA & COFFEE

Special Tartine Teas	3.50	Espresso Single.....	2.00
• Lemon, ginger, honey and fresh mint		Double.....	2.50
• Fresh mint, basil seeds and a cinnamon stick		Americano	2.90
Tea	2.50	Cappuccino	3.00
English Breakfast, Earl Grey, Apple, Honey & Ginger, Fresh Mint, Cinnamon, Jasmine or Camomile		Latte or Flat White	3.00
FREE HOT WATER REFILL		Coffee Bombon	4.00
Thick Spanish Caramel Hot Chocolate	4.50	Espresso coffee made with condensed milk	
Thick Spanish Hot Chocolate	4.50	Tumeric Latte	4.00
Belgian Hot Chocolate	3.95	Cinnamon, tumeric and optional vanilla	
Made with real milk chocolate		Iced Latte	5.00
Mocha	3.50	Vanilla, Cinnamon or Caramel	
		Pistachio Iced Latte	5.00
		Matcha Iced Latte	5.00
Decaf coffee and tea available on request		Shot of Coffee Syrup	FREE
		Vanilla, Cinnamon, Caramel or Pistachio	