



ACEITUNAS MARINADAS – marinated olives with baby artichokes, toasted bread, salt and lemon (v) 4.50 9

PA AMB TOMAQUET – toasted selection of breads with vine tomatoes, garlic and torn basil with Manchego (v) 5.50 6,7

### **Select from below farm tapas Any 2 for 12, 3 for 16, 4 for 20**

COLIFLOR REBOZADA – Cauliflower fritters with root vegetables and garlic aioli (v) 6,11,12

FRANGO PIRI PIRI – Chicken wings marinated in piri-piri with cashews and yoghurt dipping sauce 7,9

MANCHEGO BURGER – Mini beef burger with tomato relish, Manchego and crispy onions 6,7

BACALAO REBOZADO – Golden fried Kilmore Cod with fennel and apple, yoghurt tartare 3,6,7

PIEMENTOS DE PADRON – Fried green Padron peppers with sea salt & lemon (v)

BOQUERONES – Marinated anchovies with crispy chickpeas, dill and lemon 3

PATATAS BRAVAS – Golden fried farm potatoes with tomatoes, chillies, onions and aioli (v) 7

PATATAS ROTOS – Golden fried farm potatoes with chorizo, Padron peppers and a fried egg 6,7

### **Premium tapas**

STEAK CHIMICHURRI – 6oz aged Angus striploin, cooked over coals with chimichurri and crispy onions 9.00 6,9

GAMBAS AL PIL PIL – Pan fried tiger prawns cooked with garlic, chilli and preserved lemon 7.95 1

### **Tapas dessert plate 7.50**

CRÈME CATALANA Baked set custard with orange tuille biscuit,

CHURROS Mini doughnuts in cinnamon sugar with salted caramel,

PAVE FLORESTA NEGRA Chocolate brownie pieces with macerated cherries, whipped cream and dark chocolate shavings 6,7,11

1 – Crustacean, 2 – Mollusc, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Gluten, 7 – Milk & Dairy, 8 – Soya, 9 – Sulphates, 10 – Sesame Seeds, 11 – Eggs, 12 – Celery and Celeriac, 13 – Mustard, 14 – Lupin



# Cocktails

## **Sangria**

A fruity iced punch consisting of red wine, fresh fruit juice and soda water. €20 for a jug

## **Dark chocolate Espresso Martini**

Double espresso vodka and coffee liquor finished with dark chocolate shavings to garnish. €10.50

## **The Bramble**

Tanqueray gin with blackcurrant liqueur, fresh lemon juice and simple syrup. €11.00

## **Amaretto sour**

Amaretto liqueur and bourbon with fresh lemon juice and simple syrup and egg white. €10.50

# Red wines

## **Villa Del Flori Montepeluciano**

Cherry flavours and violet hues with a full body experience.

Per glass: €7.50 Per bottle: €27.50

## **El Colectivo Malbec**

Flavours of chocolate and sweet spices

Per glass: €8.00 Per bottle: 32.00

## **Castello Monaci Pilúna**

Ripe black fruit and spiced aromas.

Per glass: €8.50 Per bottle: €33.00

## **Vina Real Rioja**

Mazuelo grapes and aged for 12 months in American oak casks.

Per glass: €9.50 Per bottle: €37

## **Chateauneuf-du-Pape**

Well rounded and aromatic complex experience.

Per glass: €17.50 Per bottle: €65

## **Fattori Amarone**

Deep red colour and notes of black cherry and chocolate.

Per glass: €25.00 Per bottle: €95.00

# White wines

## **IL Conto Pinot Grigio**

This Italian white offers peach and nectarine aromas with floral notes.

Per glass: €6.90 Per bottle: €26.50

## **Petit Papillion Rose**

Fresh aromas of raspberries and spices.

Per glass: €6.50 Per bottle: €26.50

**Fortant Chardonnay** Crisp, fresh with citrus notes.

Per glass: Per bottle:

## **False Bay Savignon Blanc**

Light hints of acidity and natural intensity.

Per glass: €7.50 Per bottle: €28.50

## **Mamaku Savignon Blanc**

Classic passion fruit and coastal fruit.

Per glass: €9.00 Per bottle: €32.00

## **Chablis Premier Cru**

Bright citrus with tart tropical fruit notes.

Per glass: €14.50 Per bottle: €55.00