

SANDWICH MENU

Served on fresh artisanal ciabatta or vegan brioche sub style roll with salted crisps & side salad

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| CHILLI & GINGER CHICKEN | £11 |
| marinated chicken breast in our homemade chilli & ginger sauce with mixed leaf, red onion & spring onion | |
| KING PRAWN SALAD (GFO)(DFO) | £12.50 |
| fresh king prawns in our homemade aioli with crispy leaf, tomato, red onion, red pepper & cucumber | |
| MEATBALL SUB | £10.50 |
| Spanish style meatballs in our rich tomato sauce loaded with melted Cornish cheddar & mozzarella cheese | |
| POSH FISH FINGER SANDWICH | £11.50 |
| freshly caught & battered haddock goujons with mixed leaf, gherkins & homemade tartare sauce | |
| SPICY DUCK & SALSA | £11.50 |
| shredded duck in our fiery bravas sauce with crispy leaf and our homemade salsa | |
| BBQ PULLED PORK | £10.50 |
| slow cooked belly pork shredded and smothered in our sticky homemade BBQ sauce with crispy leaf & red onion | |



LOS ACOMPAÑAMIENTOS

A little something on the side

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| PAN DE AJO (V) | £4.50 |
| freshly baked bread with lots of garlic butter & a pimenton butter & blossom honey drizzle <i>add cheese for just £1.50</i> | |
| PATATAS BRAVAS (VE) | £6.15 |
| fried potatoes coated in paprika salt with our homemade bravas sauce on the side, lightly drizzled or fully coated! | |
| TRIPLE COOKED CHIPS | £5.50 |
| hand-cut triple cooked chips served with paprika salt or classic Cornish sea salt | |
| PAPRIKA PATATAS (VE) | £5.85 |
| fried potatoes coated in paprika salt for a burst of flavour | |
| SWEET POTATO FRIES | £6.05 |
| hand-cut triple cooked sweet potato fries served with paprika salt or Cornish sea salt | |
| MIXED SALAD (VE) | £7.15 |
| light side salad to share! Mixed leaf, red onion, peppers, cherry tomato, cucumber & basil oil | |
| SPANISH OLIVES (VE) | £4.95 |
| mix of Manzanilla & Gordal olives grown and picked in Spain. Stone in for flavour | |

SMALL PLATES

Choose 2 dishes for £15 or 3 for £21

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| CHILLI GINGER CHICKEN | CALAMARES |
| marinated chicken breast bites served in our homemade chilli ginger sauce | delicious chunks of tender squid in a salt & pepper crumb. Served with homemade tartare |
| MEJILLONES A LA MARINERA | CRISPY KING PRAWNS |
| fresh mussels steamed in white wine, garlic & paprika broth. | king prawns lightly coated in our GF panko crumb. Dusted with paprika salt & served with our chilli ginger sauce |
| SLOW COOKED PORK BELLY | ALBONDIGAS |
| slow cooked pork belly simply served with caramelised red onion jam | pork & beef Spanish style meatballs in a tomato, red pepper, garlic & onion sauce <i>add cheese for just £1.50</i> |
| GAMBAS AL AJILLO | CARGAMUSA |
| juicy king prawns cooked and served in a homemade tomato & basil sauce <i>add 2 toasts for just £1.00</i> | traditional Spanish chilli made with pulled pork, diced chorizo, garlic, petit pois fresh chilli & Spanish onions |
| BBQ CHICKEN WINGS | SAUTÉED MUSHROOMS (VE) |
| roasted BBQ chicken wings coated in our homemade sticky honey BBQ glaze | chestnut mushrooms cooked in sherry with garlic & caramelised red onion |
| PADRÓN PEPPERS (VE) | CHEESE & CHUTNEY MELTS (V) |
| deep fried padrón peppers seasoned with a sprinkling of Cornish sea salt & served with fresh lemon | Cheddar cheese, mozzarella & soft cheese with a smooth onion chutney in a crispy croquette coating & deep fried |

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| PISTO (VE) |
| cubes of roasted aubergine & courgette with Spanish onion, red pepper & fresh chillies all lightly coated in a tomato glaze |
| COURGETTE FRITAS (VE) |
| courgette fries coated in a light tempura, fried until crisp & golden. Served with lemon & pepper agave. |
| SPANISH BEAN POT (VE) |
| slow cooked chickpea, cannellini & butterbean stew with onions, tomatoes, garlic, cumin & paprika. |
| CRISPY CAULI BITES (V) |
| cauliflower bites lightly coated in our GF crumb, fried for crispiness & tossed in our homemade soy, honey & chilli glaze |
| CHORIZO & CHEESE |
| Spanish chorizo sautéed & topped with cheddar & mozzarella cheese |

PAELLA FOR 1

Perfectly sized for lunch



all below toppings are added to authentic Paella rice infused with saffron.

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| VEGGIE (VE) | £7.55 |
| chestnut mushrooms, green beans, carrot & courgette, red peppers & peas | |
| MEAT | £8.50 |
| Spanish chorizo, chicken breast, slow cooked belly pork, red peppers & peas | |
| SEAFOOD | £9.50 |
| locally caught haddock, squid, prawns, mussels, clams, red peppers & peas | |
| A BIT OF EVERYTHING | £10.95 |
| Spanish chorizo, prawns, squid, slow cooked belly pork, red peppers, chestnut mushrooms & peas. | |



FOR ALL ALLERGENS AND/OR INTOLERANCES PLEASE SPEAK WITH ONE OF OUR TRAINED TEAM TO GUIDE YOU THROUGH OUR MENU & FOOD HANDLING PRACTICES



TIPSY TAPAS

£45^{pp}

Bottomless cocktails or sangria for 90 minutes alongside a selection of some of our most popular tasty tapas treats to share, served on our tipsy tower.

Upgrade to our D.O.C Prosecco for just £5pp extra

