

Tapas Menu

VEGETARIAN TAPAS

(£4.10)

Mediterranean vegetables

Char grilled with honey mustard and goats cheese GF

Patatas Bravas

Topped with smoky tomato sauce & aioli dip GF

Vegetarian paella

With roasted Mediterranean vegetables

Mixed leaf salad

With Feta cheese, roasted piquillo peppers, olives & light sherry vinegar dressing

Nachos

Served with melted cheese, red chillies, tomato salsa & sour cream V GF

Selection of breads and olives & Hummus

Marinated in lemon and chill with an extra virgin olive oil & balsamic vinegar dip V

CARNES Y POLLOS

(MEAT TAPAS)

(£4.95)

Chorizo picante

With chicken, chilli, garlic, and red wine GF

Tiny lamb meatballs

In spicy tomato and coriander salsa GF

Paella

With chicken, chorizo and king prawns

Chicken wrapped in Serrano ham

Glazed with a honey mustard dressing

MARISCOS (SEAFOOD) TAPAS

(£5.50)

King prawns & scallops

In a light saffron, parsley and garlic creamy sauce

King prawns in chilli & Garlic GF

With chimichurri and white wine

Deep fried baby squid

Toasted in smoked paprika & aioli dip

Breaded whitebait

Lightly dusted with paprika & aioli dip

SIDES

£2.50 EACH

Onion rings

Cheesy Garlic Bread

Garlic Bread

Chunky chips

Skinny Fries

Sweet potato wedges

Stilton Sauce

Peppercorn Sauce

V – Suitable for vegetarian

GF – Gluten Free

Allergies – If you have a particular allergy, please advise your server at time of ordering.

(Allergies we cater for: peanut, nuts, milk, soya, mustard, lupin, eggs, fish, shellfish, gluten, sesame seed, celery, sulphur dioxide.)

Bistro Menu

2 Course £13.99

3 Course £17.99

STARTERS

Selection of breads and olives & Hummus *Marinated in lemon and chill with an extra virgin olive oil & balsamic vinegar dip V*

Nachos *Served with melted cheese, red chillies, tomato salsa & sour cream V GF*

Thyme-roasted Portobello Mushrooms *a Cropwell Bishop sauce on rustic bread V GF*

Pan-Fried Tiger Prawns *With garlic & parsley butter served with artisan rustic bread GF*

Chicken Wrapped in Serrano ham *With Honey mustard mayonnaise & hickory BBQ sauce GF*

Baked Scallop Mornay *Topped with cheddar and breadcrumbs. Served with artisan rustic bread*

MAINS

All £10.50

8oz Rump Steak GF

With twice-cooked chunky chips, roasted flat mushrooms, onion rings and confit tomatoes

6oz Fillet Steak GF

With twice-cooked chunky chips, roasted flat mushrooms, onion rings and confit tomatoes (£3 extra)

8oz Sirloin Steak GF

With twice-cooked chunky chips, roasted flat mushrooms, onion rings and confit tomatoes (£3 extra)

8oz 28-Day aged Rib-Eye Steak GF

With twice-cooked chunky chips, roasted flat mushrooms, onion rings and confit tomatoes (£3 extra)

BBQ Steak Burger

8oz steak burger with cheddar cheese, twice-cooked chunky chips, roasted flat mushrooms, onion rings and confit tomatoes

Roasted Chicken Supreme

With lemon & garlic confit, couscous salad with a pineapple, lemongrass, Ginger dressing & fries

Roasted Halibut GF

Topped with tiger prawns, samphire, baby potatoes and caper butter (£3 extra)

Roasted Pork Belly

With butternut squash dauphinoise, crackling & red wine jus

Portobello Mushroom in Creamy Tomato Sauce V

Served with couscous salad and garlic bread.

Amigos Seafood Platter

Selection of fried calamari, blanchbait, scampi, onion rings, mixed breads and aioli dip.

DESSERTS

All £4.25

Chocolate Profiterole Cheesecake *Served with Gallone's vanilla ice cream & Belgium chocolate sauce*
Chocolate Fudge & Salted Caramel Lava Fondant *Served with Gallone's vanilla ice cream & Raspberry sugar*

Baked Sicilian Lemon Cheesecake *With blackcurrant Curd*

Apple Tart Tatin *Served with Gallone's Vanilla ice cream and nougatine crisp*

British Cheese board *Danish Castello Blue, Normandy Rustique Camembert, Belton Farm Red Leicester, Somerset Vintage Cheddar with a selection of mixed seed biscuits & crackers, grapes, celery and chutney*