

TAPAS LUNCH MENU

We recommend two or three tapas dishes/sides per person

Meat Selection

Per dish: Members: £6 / Non-members: £7.50

Albondigas...

Smokey beef meatballs baked in spiced herb tomato ragu & cheese gratin (G/E)

Chorizo Bean Cassoulet... (gf)

Chorizo, pancetta & cannelloni beans stewed with carrots, onion & celery (C/MU)

Charcuterie Board...

Sliced European meats with bread, oil & balsamic (G)

Cheese & Ham Croquettes...

Breaded fried cheese, ham & potato patties served with chilli jam (G/M/E)

Fish Selection

Per dish: Members: £6 / Non-members: £7.50

Garlic Gambas... (gf)

King prawns with garlic & herb sea-salt butter served with aioli & lemon (Cr/G/M)

Salt & Chilli Squid...

Fried dusted squid with chipotle dipping sauce & lime (G/MO/E/M)

Chilled Seafood Salad...

Squid, prawns & mussels in lemon herb oil served with dipping bread (Cr/F/MO)

Vegetarian Selection

Per dish: Members: £6 / Non-members: £7.50

Aubergine Salad... (vegan/gf)

Chilled grilled aubergine chunky ratatouille style tomato salsa salad

Mushrooms... (vegan)

Sauteed mushrooms with garlic, olive oil & spinach with dipping bread (G)

Roasted Stuffed Pepper... (gf)

Filled with a cheesy, pine-nut & herb risotto (M/N)

SOMETHING ON THE SIDE?

Per side: Members: £4 / Non-members £5

Tomato Sourdough...

Stone baked bread with tomato herb spread (G)

Patatas bravas... (vegan/gf)

Roasted new potatoes with mild spiced tomato herb salsa

Seasoned chips... (vegan/gf)

Fried & dusted with onion & garlic salt

Watermelon, feta & mint salad... (gf)

Tossed mixed salad with addition of cucumber (M)

ROOM FOR DESSERT?

Per dessert: Members: £4.40 / Non-members £5.50

Lemon Brulee... (gf)

Set caramelized citrus cream with fresh raspberries (E/M)

Cheesecake...

Baked raspberry & white chocolate served with cream (G/E/M)

Mango Sorbet... (Vegan/gf)

Finished with fresh strawberries