

PICA-PICA (Nibbles)

Aceitunas Aliñadas £2.95 (GF) Olives orange, thyme, fennel

Pan £3.00 Galician & sourdough - aioli

Jamón Serrano £9.50 (GF) Traditionally cured Spanish ham

Jamón y Queso £10.50 (GF) Serrano ham & sheep's cheese

Embutidos £8.00 (GF) Spanish sliced cured meats

Almendras £1.50 (GF) Salted Valencian almonds

Fried Maize Kernels £1.50 (GF) From Santa Cruz

Habas £1.50 (GF) Fried broad beans

HUEVOS Y QUESOS (Eggs & Cheese)

Queso de Cabra £6.00 (GF)

Goats Cheese Warmed with honey, hazelnut & thyme

Queso Viejo de Zamorana £4.25 (GF)

Asturias Manchego cheese & membrillo

Feta & Tomate Ensalada £5.25 (GF)

Variety of Spanish Tomatoes with Feta

Tortilla de Patatas £3.95 (GF)

Traditional Spanish Omelette

CARNES (Meat Based)

Albóndigas £4.95 (GF) 🌶️

Lamb meatballs with tomato sauce & sweet paprika

Pollo En Pepitoria £6.55 (GF)

Slow Braised chicken thigh cooked in sherry, paprika, almonds & garlic

Filete de minutes y chimi churri £10.00 (GF)

Chargrilled Minute Steak Chimmi Churri style with lashings of garlic, parsley & chilli

Croquetas de Jamón £5.00

Serrano Ham Cream Croquettes

Croquetas de Pollo £5.00

Chicken Creamy Croquettes

Tortillita de Chorizo £6.50

Spiced Minced Chorizo Flatbread with Chilli & Honey

Habas con Panceta £4.65 (GF)

Broad beans cooked in Garlic with Spanish Pancetta

Chorizo Frito £4.95 (GF) 🌶️

Chorizo fried & flamed with red wine, chilli & honey

Higaditos con Jerez £5.00 (GF)

Chicken livers pan fried with Oloroso, thyme, paprika & cream

VERDURAS Y ENSALADAS (Vegetable & Salad)

Croquetas de Championes £5.00 Mushroom Creamy croquettes

Patatas Bravas £4.95 (GF) 🌶️

Chunky potatoes in our spicy tomato sauce

Pimientos con Vino y Alcaparras £4.00 (GF) Sweet peppers caramalised with Muscadet wine & capers

Berenjenas Fritas £4.95 Fresh aubergine chips fried & drizzled with honey

Champiñones con Jerez £4.50 (GF)

Mushrooms cooked with onion, thyme & paprika, finished with oloroso sherry & cream

Ensalada £4.00 (GF) Fresh Leaf Salad, shallots, sherry vinaigrette, shavings of manchego

Garbanzos con Espinacas £3.95 (GF)

Traditional tapa from Andalucia: chickpeas & spinach flavoured with Moroccan spices

Padron Peppers £4.00 (GF) (v) 🌶️

Find out which is the hottest pepper; they say 1 in 7. Cooked in olive oil & sea salt

PESCADOS Y MARISCOS (Fish & Seafood)

Ostras (Oysters) 1 - £2.50 6 - £12.50 12 - 25.00 (GF)

Gambas a la Plancha £8.50 (GF) Large whole king prawns cooked in olive oil

Calamares Con Chorizo y Samphire £6.75 (GF) Calamares cooked with chorizo & samphire

Almejas al Fino £6.95 (GF) 🌶️

Palourdes clams cooked with garlic, fresh red chilli, parsley, Spanish panceta & dry fino - Yum

Gambas al Pil Pil £5.00 (GF) 🌶️

Peeled prawns sautéed in lashings of extra virgin olive oil with garlic & chilli

Pescado Borracho £5.95

Chunks of fresh white fish deep fried in Estella Galicia batter with a saffron mayonnaise dip.

Tosta de Cangrejo y Aguacate £8.95 Toasted sourdough with crushed avocado white crab meat & chilli

Calamares Fritos £4.95 Deep fried Calamares with lemon

Matrimonio Boquerones £5.50 (GF)

A 'marriage' of two anchovies silver marinated Boquerones & salted red Anchoas.

PLEASE SEE OUR SPECIALS BOARD FOR A MODERN TWIST ON OUR TRADITIONAL TAPAS

(GF) - GLUTEN FREE

🌶️ - A BIT OF A KICK

“IF YOU HAVE A FOOD ALLERGY OR INTOLLERANCE PLEASE MAKE OUR STAFF AWARE & ASK FOR MORE INFORMATION”

PASTELES Y POSTRES

Churros con Chocolate £5.95

A big favourite in our family! Spanish style doughnut strips dusted with cinnamon sugar, cooked to order served with a thick hot chocolate for dunking your churros!

Tarta De Santiago £5.95

A traditional almond tart served with ice cream

Valencian Brownie (GF) £5.75

Valencian Orange, Salted Almond Chocolate Brownie

Tortas de Aceite £3.95

Sweet olive oil crackers imported from Seville, served with vanilla ice-cream and orange zest

Crema Catalana (GF) £5.15

A classic Spanish dessert, organic free range egg custard flavoured with lemon and cinnamon, under a crunchy caramel topping

Frutas en Sirope (GF) £4.50

Selected fruit poached in Oloroso sherry & chilled, great over ice cream Ask what the drunken fruit is this week!

Queso Mixta £9.50 (GF please ask)

A fantastic range of Spanish cheese served with frozen black grapes

Helados £3.95

Vanilla

Sorbete £3.95

Lemon Sorbet

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Mark, our chef, wants you all to experience his tapas, so some dishes can be altered and made GLUTEN FREE, or specifically for vegans or other dietary requirements if you ask in advance, so please do let us know as happy to help!

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OPENING HOURS

TUESDAY 6 – 12am

WEDNESDAY 6 – 12am

THURSDAY 6-12am

FRIDAY 12pm – 1am

SATURDAY 12pm – 1am

(SUNDAY & MONDAY – available for private hire)

THE BULL RING – PRIVATE DINING

For all special occasions, birthdays, weddings, hen do or just a group of friends who want to make a bit of noise. The bull ring gives you an exclusive room to decorate as you wish, play your own music with a fantastic variety of feast menus, at no extra charge just first come basis just ask!

FEAST – SOMETHING TO CELEBRATE!

The feast menu, for tables of 8+ guests; must be pre-ordered

Tapas Set Menu Uno £20.00pp

A variety of our most popular tapas brought to your table so you can sit back relax & enjoy, including a platter of desserts

Tapas Set Menu Dos £25.00pp

For the more foody, a wider selection of tapas including a large variety of our top seafood & meat dishes including one off the specials board

Tapas Y Paella Set Menu £25.00pp

A selection of Tapas as a starter followed by Paella of your choice & platter of deserts

Andalusian Style Slow Roast Lamb £32.50pp

A selection of Tapas as a starter followed by the slow roast Andalusian-style shoulder of lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for all to share

Cochinillo Al Horno - Suckling Pig £35.00pp

A selection of Tapas as a starter followed by the fantastic suckling pig, baked to perfection with oranges, garlic & thyme served whole to your table

Costillas de buey al carbon - Rib of Beef £35.00pp

A selection of Tapas as a starter followed by the fantastic beef on the bone cooked over hot coals

Mariscada - Seafood Platter £45.00pp

Cava & Oysters & Canape Tapas followed by our spectacular seafood platter including lobster, crab, oysters, king prawns, langoustines, clams, mussels, brown shrimp & more

Paella de langosta y acelgas

An Amazing Paella of Lobster, clams & Swiss chard

Oyster Bar

As many as you would like with a variety of dressings