January 2026

Prix fixe Menu

Weekdays till 7pm / Saturday till 4pm 2 course £21.95 3 course £26.95

Gambas fritters
Spanish fritters made with prawns, spring onions, garlic, paprika and parsley bound with chickpea flour, deep fried, served with garlic aioli

Beef shawarma GF DF
Pan fried strips of rump steak, with onions, peppers, lebanese spice, garlic and hint of chilli topped with tahini sauce and pomegranate

Agnolotti aragosta
Fresh handmade pasta shells filled with lobster in a cream and white sauce and a touch of lemon

Sweet potato tortilla V
A spanish omelette with onion, sweet potatoes, spinach and provolone cheese bound together with eggs, served with garlic aioli

Vegan moroccan tagine VE N
Potato, aubergine, spinach and chickpeas in moroccan spices, topped with toasted almonds

Buratta V
Garlic and sea salt focaccia topped with basil pesto, sun dried tomatoes, a whole creamy buratta and rocket, finished with balsamic glaze

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Linguine alla norma VE
Linguine pasta with garlic and sauteed aubergine, and chilli in a rich tomato and basil sauce
GF *Gluten free penne pasta available*

Risotto de rossi GF
Arborio rice with sautéed chestnut mushrooms, green peas, smoked pancetta and sage
V Vegetarian option available

Carne Española (£6 surcharge)
Slices of sirloin steak topped with chimmichurri sauce, on a bed of paprika potatoes, chorizo and roast peppers (served pink)

Mixed kebab
Grilled chicken with za'atar and lamb koftas, garlic and herb sauce, skin on chips, sumac pickled red onions and mixed salad

Caldeirada
A Portuguese fish stew with clams, mussels, squid, king prawns, seas bass, potatoes and spinach in a creamy saffron broth, finished with coriander

Linguine con tartufo
Linguine with chicken and sauteed mushrooms in a creamy black truffle sauce finished with parmesan
V Vegetarian option available

Spanish toffee pudding V
Our take on sticky toffee pudding, A sponge infused with orange zest, dulce de leche, orange liqueur and dates served with vanilla gelato

Chocolate and hazelnut brownie V N
A warm chocolate and hazelnut brownie, served with hazelnut gelato and hazelnut brittle
VE Vegan option available

Torta de caramelo
A biscuit base topped with Dulce de leche and vanilla infused mascarpone with chocolate crumb and dulce de leche sauce

Mixed Italian gelato GF
Please chose 3 scoops of our Italian made gelato or fresh fruit sorbet
(Sorbet's are gluten free, dairy free and vegan)

We do not list all of our ingredients in our dishes, please discuss any dietary requirements with a member of staff

N *denotes contain nuts* DF *denote dairy free* V *denotes vegetarian* GF *denotes gluten free*

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