



NEW FUSION TAPAS

Olives VE GF Marinade mixed olives	4.5	
Bread Selection V Olive oil & balsamic	5	Selection of Bruschetta (for 2) 12.50
Padron Peppers VE GF Hummus, smoked sea salt	5	Tomato, Garlic, Onions Crumbled Feta, Honey, Candied Nuts Cranberry & Pistachio Pesto, Vine Tomato Served on Sour dough
Tomato Bread VE Garlic, olive oil	5.5	Honey Baked Camembert with Prosciutto (for 2) 16.50
		Garlic & Rosemary Flatbread
		Seafood Paella GF (for 2) 24
		Vegetable Paella VE GF (for 2) 18

TAPAS

WHIPPED HOT HONEY FETA V Vine Tomatoes, Chilli, Toasted Crostini	6
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RED PEPPER HUMMUS VE Homemade Pickles, Pitta Bread	6.50
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GOATS CHEESE CROQUETTES V Truffle, Beetroot & Chilli Jam	8
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CRISPY HALLOUMI V Cranberry, Pistachio, Pesto Dressing	8
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LA KASIA AUBERGINE VE GF Roasted Aubergine, Tomato, Garlic, Olives Pickled Shallots, Tahini Dressing, Pitta Bread (Served cold)	7
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FETA SALAD VE GF Tomato, Cucumber, Onion, Basil	6.50
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PATATAS BRAVAS V GF Spiced Tomato Sauce, Garlic Aioli	5
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JALAPENO & CHEESE BITES Chilli Jam	7
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CUMIN ROASTED CARROTS VE GF Homemade Hummus	6.50
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GAMBAS PIL PIL GF Pan Fried King Prawns, Lemon, Garlic & Parsley	8.50
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SCHEZWAN CALIMARI Salt & Pepper, Lemon & Dill Mayonnaise	8
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BREADED GRILLED SARDINES DF Garlic & Lemon	8
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PRAWN & CHORIZO DF GF Baked in Rioja, Tomato, Garlic & Onions	9.50
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COD & SPRING ONION CROQUETTES Smoky Harrisa Yogurt	7
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CHICKEN SKEWERS Spicy Peanut Sauce, Cucumber, Flatbread	8
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CRISPY BUTTERMILK CHICKEN Chimichurri, Spicy Yogurt	7.50
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KING PRAWN TEMPURA Sweet Chilli Dip	7
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MARINATED PORK BELLY BITES DF GF Apple & Cider Sauce	7
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DIRTY FRIES Cheese, Bacon, Cajun Spice	6.5
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HALLOUMI FRIES Sweet Chilli Dip	7.95
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CHICKEN WINGS Spicy or Sticky BBQ	7
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CHEESY FRIES

5.5

Please leave some space for our delicious desserts !

** Vegetarian, vegan or have special dietary requirements? Just let us know beforehand and we'll make sure you enjoy an abundance of tapas too, trust the Chef!!

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination.

Desserts

Sticky Toffee Pudding, Hazelnut, Chantilly Cream, Honeycombs
8.25

Spiced Apple Pavlova, Crisp Apple, Caramel Sauce
7.95

Chocolate Fondant, Vanilla Ice Cream, Winterberry Compote
8.50

Churro's

Sugar Cinnamon 6.95
Chilli Chocolate 7.50
Salted Caramel 7.50

Selection of Ice Creams or Sorbets

1 Scoop 2.95
2 Scoops 5.00
3 Scoops 6.95

Cake Selection

4.50

with Tea or Coffee
7.00

Espresso 2.75
Americano 3.25
Cappuccino 3.50
Latte 3.50
Flat White 3.50
Mocha 3.75
Hot Chocolate 4.00
Selection of Tea's 2.95

Flavoured Syrup 0.75

Digestifs

Liqueur Coffee's 7.50
Brandy's from 3.95
Whiskey's from 3.95
Port's from 4.75