



# NEW FUSION TAPAS

**Olives | VE | GF**  
Marinade mixed olives

4.5

**Bread Selection | V**  
Olive oil & balsamic

5

**Padron Peppers | VE | GF**  
Hummus, smoked sea salt

5

**Tomato Bread | VE**  
Garlic, olive oil

5.5

## Selection of Bruschetta (for 2)

12.50

Tomato, Garlic, Onions  
Crumbled Feta, Honey, Candied Nuts  
Cranberry & Pistachio Pesto, Vine Tomato  
Served on Sour dough

## 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  
Crostiti  
6

### RED PEPPER HUMMUS | VE

Homemade Pickles, Pitta Bread  
6.50

### GOATS CHEESE CROQUETTES | V

Truffle, Beetroot  
& Chilli Jam  
8

### CRISPY HALLOUMI | V

Cranberry, Pistachio, Pesto  
Dressing  
8

### LA KASIA AUBERGINE | VE | GF

Roasted Aubergine, Tomato,  
Garlic, Olives Pickled Shallots,  
Tahini Dressing, Pitta Bread  
(Served cold)  
7

### FETA SALAD | VE | GF

Tomato, Cucumber, Onion, Basil  
6.50

### PATATAS BRAVAS | V | GF

Spiced Tomato Sauce, Garlic Aioli  
5

### JALAPENO & CHEESE BITES

Chilli Jam  
7

### CUMIN ROASTED CARROTS | VE | GF

Homemade Hummus  
6.50

### GAMBAS PIL PIL | GF

Pan Fried King Prawns, Lemon,  
Garlic & Parsley  
8.50

### SCHEZWAN CALIMARI

Salt & Pepper, Lemon & Dill  
Mayonnaise  
8

### BREADED GRILLED SARDINES | DF

Garlic & Lemon  
8

### PRAWN & CHORIZO | DF | GF

Baked in Rioja, Tomato, Garlic & Onions  
9.50

### COD & SPRING ONION CROQUETTES

Smoky Harrisa Yogurt  
7

### CHICKEN SKEWERS

Spicy Peanut Sauce, Cucumber,  
Flatbread  
8

### CRISPY BUTTERMILK CHICKEN

Chimichurri, Spicy Yogurt  
7.50

### KING PRAWN TEMPURA

Sweet Chilli Dip  
7

### MARINATED PORK BELLY BITES | DF | GF

Apple & Cider Sauce  
7

### DIRTY FRIES

Cheese, Bacon, Cajun Spice  
6.5

### HALLOUMI FRIES

Sweet Chilli Dip  
7.95

### CHICKEN WINGS

Spicy or Sticky BBQ  
7

### 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