

## Small plates - hot

# TARTINE

## Small plates - cold

<b>Sirloin Steak Chimichurri</b> <i>Served pink with our chimichurri sauce</i>	13.85
<b>Sauteed Wild Mushroom</b> <i>Wild garlic butter, confit egg yolk, truffle oil (V)</i>	11.50
<b>Beef Ragu Arancini</b> <i>Sicilian tomato sauce, parmesan</i>	11.50
<b>Halloumi Fries</b> <i>Bravas aioli (V)</i>	7.50
<b>Padron Peppers</b> <i>Sea salt, lemon (DF, VG)</i>	6.50
<b>Salt &amp; Pepper Calamari</b> <i>Saffron aioli</i>	8.95
<b>Stone Baked Camembert</b> <i>Garlic, rosemary, Toasted baguette</i>	14.00
<b>Honey &amp; Mustard Chorizo</b>	8.00
<b>Breaded Butterfly Prawn</b> <i>Sweet chilli sauce</i>	8.50
<b>Spicy King Prawns</b> <i>Thyme &amp; tomato sauce</i>	10.50
<b>Chilli &amp; Coriander King Prawns</b> <i>Basil oil, fresh chilli &amp; coriander (DF)</i>	10.50
<b>Gambas</b> <i>Shell on king prawns, white wine sauce (DF)</i>	13.50
<b>Spicy Meatballs</b> <i>Rich tomato &amp; chilli sauce (DF)</i>	8.50
<b>Duck Spring Rolls</b> <i>Sweet chilli sauce</i>	8.50
<b>Crispy Whitebait</b> <i>Saffron aioli</i>	7.50
<b>Falafel</b> <i>With hummus (VG)</i>	7.50

### PRIVATE HIRE

*Did you know we have an are upstairs you can use for private parties? We also host wine tastings on the last Tuesday of every month*

## Mussels 11.50/19.50

**White Wine -**  
*With garlic, shallot & rich cream*  
or  
**Spicy Tomato -**  
*With a chilli & coriander kick*

## Croquettes 8.50

**Iberico ham & manchego cheese**  
OR  
**Jalepeno & brie**

## Patatas

<b>Patatas Bravas</b>	6.50
<b>Octopus Patatas</b>	13.50
<b>Chorizo Patatas</b>	12.50
<b>Truffle &amp; Parmesan</b>	7.50

## Snacks & sides

<b>Bread Basket</b>	3.00
<b>Cheesy Garlic Focacia</b>	5.00
<b>Garlic Focacia</b>	4.00
<b>French Fries</b>	4.50
<b>Mixed Salad</b>	4.00
<b>Mixed Olives</b>	4.00

## Platters & Boards

<b>Olivier Salad</b> <i>Traditional potato salad with boiled egg, carrot, pickles, saffron mayonnaise (V) (DF)</i>	7.50
<b>Bresaola</b> <i>Air-dried salted beef, bread sticks, parmesan shavings</i>	9.50
<b>Antipasto</b> <i>Serrano ham, manchego cheese, olives, focaccia, olive oil and PX Sherry balsamic reduction</i>	12.00
<b>Burrata Caprese Salad</b> <i>Creamy buffalo mozzarella burrata, tomato, basil oil, fresh basil (V)</i>	9.50
<b>Tomato Bruschetta</b> <i>Tomato, garlic &amp; basil (V, DF)</i>	8.50
<b>Fig Bruschetta</b> <i>Fig, goats cheese, honey (V)</i>	9.50
<b>Red Pepper &amp; Harissa Hummus</b> <i>Crisp flat bread (VE)</i>	6.50
<b>Smoked Aubergine Borani</b> <i>Greek yoghurt, aubergine, garlic &amp; olive dip (V)</i>	6.95
<b>White Asparagus</b> <i>Traditional brined white asparagus, blue cheese cream, crispy bacon bits</i>	6.95
<b>Stuffed Vine Leaves</b> <i>Grape molasses drizzle</i>	6.95

## Desserts

<b>Baileys Cheesecake</b> <i>with a shot of baileys</i>	8.50
<b>Pistachio fondant</b> <i>With chocolate ice cream</i>	8.50
<b>Rumbaba</b> <i>With vanilla ice cream</i>	8.50
<b>Affogato</b> <i>Italian Ice-cream</i>	7.00
<b>Italian Ice-cream</b> <i>Vanilla, chocolate, pistachio, tiramisu</i>	5.50

### Cheese & Meat Platter 28.00

*Artisanal British cheeses, Manchego cheese, selection of continental cured meats and olives*

**We recommend a bottle of Pinot Noir**  
- try both for 55.00!

### Seafood Platter 35.00

*Salt & pepper calamari, crispy whitebait, gambas, smoked salmon, saffron aioli, octopus, patatas*

**We recommend a bottle of Piquepoul Terret**  
- try both for 57.00!

### Spanish Platter 35.00

*Chorizo, white asparagus, fuet (hand-made spanish sausage), Manchego cheese, patatas bravas, padron peppers & serrano ham*

**We recommend our Rioja Reserve**  
- try both for 57.00!

### Cheese board 15.00

*Taw Valley mature cheddar, Paysan Breton brie, 6 month DOP Manchego, Tuxford Tebbutt Stilton, fig & apple chutney, grapes, crackers*

**We recommend our Spanish Garnacha**  
- try both for 39.00!

### Mediterranean Platter 27.00

*Feta cheese, stuffed vine leaves, smoked aubergine borani, falafel, hummus, olives, halloumi fries*

**We recommend our Provence Rosé**  
- try both for 52.50!

### Vegan Platter 17.50

*Mixed salad, stuffed vine leaves, falafel, red pepper & harrisa hummus, olives, white asparagus, patatas bravas*

**We recommend our Chilean Chardonnay (VE)**  
- try both for 42.00!

**DEAR VALUED CUSTOMER:** We have labelled dishes on our menu that are gluten free, dairy free and vegan by the ingredients with which they contain. We try our best to ensure the dishes are true to this however we operate a small kitchen where cross contamination can occur and fryers are used cross purpose. Please bear this in mind when ordering and consider any allergies you may have. **Thank you** (A) - Allergy (N) - Contains Nuts (V) - Vegetarian (GF) - Gluten-Free (DF) - Dairy-Free • (VE) - Vegan.

\*Please note our olives are not pitted • **All our dishes are freshly made to order**