

DESSERTS

Cheese Board ⁽ⁿ⁾ 8.50

Selection of Cheese served with apple chutney, grapes, walnuts & savory biscuits or bread

Crêpe Suzette 6.50

Served with your favorite ice cream

Warm Salted Caramel & Chocolate Fondant 6.50

Served with your favorite ice cream

Warm Chocolate & Pear Tart 6.50

Served with your favorite ice cream

Baileys Cheese Cake 6.50

Italian Ice-cream 4.50

TWO SCOOPS - Pistachio, Hazelnut, Vanilla, Chocolate, Cherry or Lemon

LIQUOR COFFEE

French Coffee

Grand Marnier & cream

6.50
each

Italian Classico

Amaretto & cream

Irish Coffee

Irish whiskey & cream

Russian Coffee

Pure Milk Vodka & cream

Jamaican Coffee

Kahlua & cream

TEA & COFFEE

Special Tartine Teas 3.00

- Lemon, ginger, honey and fresh mint
 - Fresh mint, basil seeds & a cinnamon stick
- FREE hot water refill

Tea 2.00

English Breakfast, Earl Grey, Apple, Honey & Ginger, Fresh Mint, Cinnamon, Jasmine or Camomile

Iced Coffee 3.50

Vanilla, Cinnamon or Caramel

Mocha 3.00

Thick Spanish Hot Chocolate 3.00

Hot Chocolate 3.00

Made with real milk chocolate

Espresso 1.50

Single 2.00

Americano 2.30

Cappuccino 2.50

Latte or Flat White 2.50

Additional shot of Coffee Syrup *FREE*

Vanilla, Cinnamon or Caramel

Decaf coffee and tea available on request

Food allergies and intolerances

Some of our food contains nuts and allergens, please speak to a member of staff for more information

WINE TASTING EVENTS

Tasting sessions last for 90 minutes & includes tapas! Check our website for the next tasting,

www.tartineleamington.com

Please book early as these events are very popular.

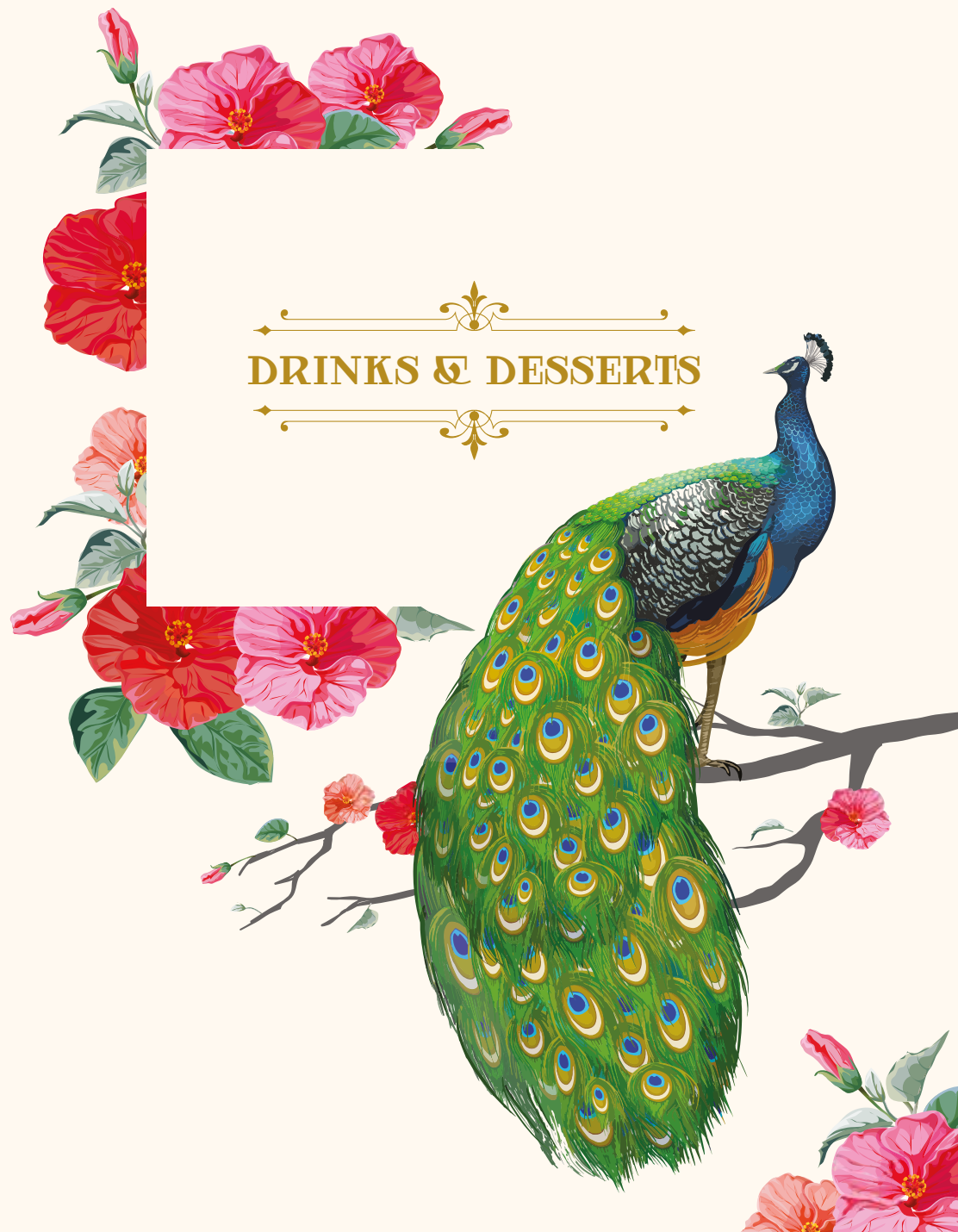
JAZZ NIGHTS

Join us on the first Wednesday of every month

YOU CAN HIRE TARTINE FOR PRIVATE PARTIES

Small or large, it's the perfect venue

DRINKS & DESSERTS



COCKTAILS

7.95

Pornstar Martini - £12

Vanila vodka 25ml, passion fruit liquor 25ml, passion fruit syrup.
Served with 200ml Prosecco on the side

Peach Mojito

Bacardi rum 50ml, lime juice, mint,
peach purée, soda water

Passion Fruit Mojito

Bacardi rum 50ml, mint, lime,
passion fruit purée, soda water

Classic Mojito

Bacardi rum 50ml, mint, lime juice, sugar, soda water

Gin Garden

Tanqueray No10 Gin 25ml, Elderflower liqueur 25ml,
apple juice, cucumber & mint

Kir Royale

Crème de cassis 25ml & Prosecco

Bellini

Prosecco and peach purée

Rose Margarita

Tequila 50ml, rosewater, lime & strawberry syrup

Aperol Spritz

Aperol 50ml, 200ml Prosecco & a slice of orange.

Midnight Kiss

Prosecco, vodka 25ml,
a drop of Curaçao & lemon syrup

Espresso Martini

A shot of Espresso, vodka 25ml & coffee liquor 25ml

Passion Fruit Martini

Vodka 25ml, passion fruit liquor 25ml,
passion fruit, lime juice & apple juice

Chocolate Martini

Vodka 25ml, Cocoa creme liquor 25ml,
milk & chocolate syrup

Chilli Apple Martini

Vodka 30ml, apple liqueur 20ml,
slice of fresh red chillie, apple & lemon juice

Blood Orange Fizz

Tanqueray No10 Gin 50ml, blood orange syrup
& ginger ale

Cosmopolitan

Vodka 50ml, cranberry & lemon juice

NON-ALCOHOLIC COCKTAILS - 5.00

Virgin Passion Fruit Mojito

Passionfruit purée, lime, mint, soda water

Virgin Peach Mojito

Lime juice, mint, peach purée, soda water

Sunset

Lychee juice, mint, cranberry & orange juice

Virgin Mary

Tomato juice, pepper, Tabasco sauce

PORT & SHERRY

	75ml	Bottle
Viña Echeverria Late Harvest Sauvignon Blanc	4.50	19.00
Barros, Late Bottled Vintage	4.00	30.00

APÉRITIFS

Limoncello	3.00	Martini	3.00	Campari	3.00
Grappa	3.00	Raki	3.00	Kir Royale	7.50

A presentage of your bill will be donated to WaterAid. Find out more at wateraid.org

G&T

25ml of Gin served with Fever-Tree Tonic

Monkey 47

An unusual gin from the Black Forest in Germany.
Paired with Indian Tonic, garnished with orange.

Sharish Blue Magic

A portuguese blue gin turning light pink when
tonic is added. Garnished with a slice of lemon.

Keep'r's Honey

Served with Ginger ale, or Lemon tonic,
garnished with Rosemary.

Pomegranate Gin

Served with Mediterranean tonic,
garnished with mixed berries.

Cucumber Gin

Served with Mediterranean tonic,
garnished with coriander & mint.

Scapegrace

New Zealand gin serve with regular tonic
and a garnish of orange.

Warner Edwards Rhubarb

A big hit of rhubarb, soft citrus, pecans and caramel.
Paired with Indian Tonic, garnished with orange.

Gin Mare

A herbaceous taste of the Mediterranean with
rosemary and basil. Paired with Mediterranean
Tonic. Garnished with rosemary & lemon.

Warner Edwards Elderflower

Sweet notes of elderflower are enhanced with a
crisp juniper hit. Paired with Mediterranean Tonic.
Garnished with lime.

Tanqueray No.10

Exceptionally and uniquely distilled with fresh
citrus. Paired with Mediterranean Tonic.
Garnished with pink grapefruit.

Brockmans

Juniper is complemented by unique blueberry and
blackberry flavours that delivers a distinctive fruit
taste. Paired with Ginger Ale. Garnished with orange.

Brooklyn

Hand-cracked juniper berries and freshly cut citrus
peels. Paired with Indian Tonic. Garnished with orange.

Shakespeare Distillery Stratford

Juniper led with delicious herbal notes and
a burst of lemon. Paired with Indian Tonic.
Garnished with lemon and rosemary.

Shakespeare Distillery Mulberry

Mulberries combined with Stratford London Dry
Gin, creates a deep fruity gin. Paired with Lemon
Tonic. Garnished with a slice of lemon.

Cotswolds Dry Gin

This well-balanced gin is non-chill filtered making
a beautifully cloudy G&T. Paired with Indian Tonic.
Garnished with lemon.

Hendrick's

Delightfully infused with cucumber and rose petal.
Paired with Indian Tonic.
Garnished with a slice of cucumber.

Puerto De Indias Strawberry

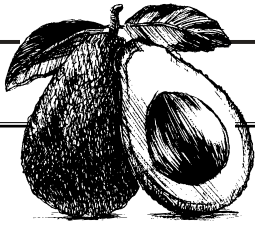
A touch of liquorice and intense aromas of
strawberry and juniper, with subtle citrus notes.
Paired with Indian Tonic. Lemon or Lime Peel.

Bombay Sapphire

Aromatic with bright citrus notes. Paired with
Mediterranean Tonic. Garnished with a lemon wedge.

Seedlip

NON-ALCOHOLIC - What to drink when you're
not drinking. Paired with Indian Tonic.



TARTINE

MORNING MEALS

SERVED TILL 12:30

Toasted Avocado

- With smoked salmon & poached egg 7.50
- With bacon & egg 6.95
- With smoked salmon 6.95
- With fried or poached egg 6.50

Breakfast Pancakes

- With blueberries, Canadian maple syrup & cream 6.50
- With fried egg, crispy bacon & Canadian maple syrup 6.95

Fried Egg & Bacon

Served on toasted bread

Toast with butter & jam

..... 3.00

Fresh Stone Baked Baguette or Toasted Focaccia

SERVED WITH SALAD

- Ham & cheese
- Parma ham, brie & grape
- Goats' cheese, ham & caramelised onions
- Chicken breast with honey mustard & mixed leaves
- Brie & cranberry (V)
- Tomato, basil & mozzarella (V)

7.50

OMELETTES

Spanish Omelette (GF) 9.50
A classic with potato, onions and eggs.

Avocado, Chilli & Cheddar (V, GF) 7.50

Brie & Ham (GF) 7.50

Bacon & Cheddar (GF) 7.50

Smoked Salmon (GF) 7.50

Spinach & Feta (V, GF) 7.50

CRÊPES

SERVED WITH SALAD

Club 7.50
Chicken, bacon & cheddar cheese.

French Canadian 7.50
Crispy bacon, cheddar cheese & maple syrup.

Classic Ham & cheddar cheese 7.50
Add fried egg 50p

Veggie Suprême (V) 7.50
Roasted vegetables, goats' cheese & caramelised onions.

BRUNCH & LUNCH

SERVED TILL 4PM

Croque Madame 7.95

Gratinéed ham, fried egg, cheese & creamy sauce on toasted bread.

Croque Monsieur 7.50

Gratinéed ham, cheese & creamy sauce on toasted bread.

Chicken & Chorizo Tartine 7.50

Chicken & chorizo cooked in a creamy sauce served on toasted bread.

Bacon & Brie Tartine 7.50

Bacon & brie cooked in a creamy sauce served on toasted bread.

Bacon & Blue Cheese Tartine 7.50

Smoked Bacon and blue cheese in a creamy sauce served on toasted bread.

Goats' Cheese & Salmon Tartine 7.50

Rosemary Goats' Cheese, Smoked Salmon and caramelised onion served on toasted bread.

Bocadillo de Calamares 7.50

Battered squid baguette, served with salad & aioli.

Vegan Platter (V) 9.50

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Cocido de Garbanzos 8.50

Chorizo and Chickpea stew.

SALAD

Halloumi, Chicken & Grapes 9.50

Avocado & Chicken (N, GF) 8.95

Served with olive oil and balsamic vinegar.

Falafel Salad (V) 8.50

Served with tzatziki.

Fried Halloumi & Pomegranate (V, GF) 8.95

Dressed with reduced cherry glaze.

Stuffed Vine Leaves (V) 8.50

Stuffed with rice and herbs, served with tzatziki.

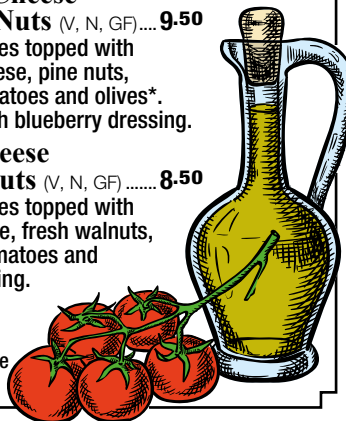
Goats' Cheese & Pine Nuts (V, N, GF) 9.50

Mixed leaves topped with goats' cheese, pine nuts, cherry tomatoes and olives*. Served with blueberry dressing.

Feta Cheese & Walnuts (V, N, GF) 8.50

Mixed leaves topped with Feta cheese, fresh walnuts, olives*, tomatoes and mint dressing.

*Please note our olives are not pitted



SANDWICHES

Chicken & Dijon Alioli 6.50

Brie & Cranberry (V)

Cheddar Cheese, Ham & Honey Mustard

Hummus, Tzatziki & Roasted Vegetables (V)

MUSSELS

• White wine, garlic, shallots and cream sauce (A, GF) **7.95**

• Tomato sauce (A, GF, DF)

• Chorizo and cream sauce (A, GF)

LARGE PORTION TO SHARE 15.00



WRAPS

SERVED WITH SALAD

Spiced Moroccan Chicken 6.95
Served with roasted vegetables and humus.

Greek Chicken 6.95

Time and lime flavoured chicken, served with roasted vegetables and Tzatziki.

Honey Mustard & Chicken 6.95

Avocado & Smoked Salmon 6.95

Feta Cheese & Roasted Vegetables (V) 6.95

Served with sunflower seeds and sweet tomato and chilli chutney.

Falafel, Hummus & Roasted Vegetables (V) 6.95

SOUP OF THE DAY

Ask our staff for more details.

6.00



SIDES

Padrón Peppers (V, GF, DF) 5.95

Roasted Vegetables (V, GF, DF) 4.50

Patatas Bravas (V) 4.50

Focaccia Garlic Bread with cheese (V) 4.50

Focaccia Garlic Bread (V) 3.50

Mixed Leaf Salad (V, GF, DF) 3.50

Mixed Olives* (V, GF, DF) 3.50

Mixed Nuts (N, V, GF, DF) 3.50

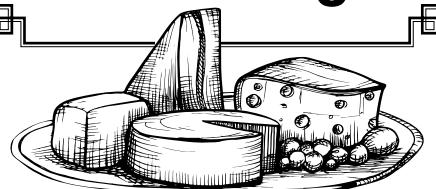
Basket of Bread (V) 3.00

Sweet Potato Skinny Fries (V, GF, DF) 4.50

French Fries (V, GF, DF) 3.50

CHEESE BOARD

Selection of cheese served with fig & cherry chutney, grapes, walnuts and savory biscuits or bread. (V, N) **8.50**



Food allergies and intolerances: Some of our food contains nuts and allergens, please speak to a member of staff for more information

(A) - Allergy (N) - Contains Nuts (V) - Vegetarian (GF) - Gluten-Free (DF) - Dairy-Free • *Please note our olives are not pitted • **All our dishes are freshly made to order**

PLATTERS TO SHARE

Bread & Dips Platter (V, DF).....9.50

Borani, Olives*, extra virgin olive oil, sun-dried tomato hummus and PX Sherry balsamic reduction.

Cheese Platter (V, N).....18.95

Selection of cheese including Camembert served with fig & cherry chutney, grapes and walnuts. Served with savory biscuits and bread.

Mixed Platter.....29.50

A selection of cured meats and cheese, patatas bravas, smoked salmon, melon, sun-dried tomato hummus, tzatziki and olives*. Served with bread.



Mixed Platter
recommended with this selected
bottle of Prosecco
Amata, Prosecco DOC.....23.50
SELECTED WINE & PLATTER50.00

Seafood Platter (A).....20.50

Salt and pepper squid, sautéed king prawns, anchovies & smoked salmon. Served with bread.



Seafood Platter
recommended with this selected
bottle of White Wine
Tournée du Sud Picpoul de Pinet 21.00
SELECTED WINE & PLATTER40.00

French Platter.....19.95

Camembert, chicken liver pâté, Prosciutto, melon & cranberry sauce. Served with bread.



French Platter
recommended with this selected
bottle of Red Wine
Cotes du Rhone.....25.00
SELECTED WINE & PLATTER43.00

Vegan Platter (V).....9.50

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Spanish Platter.....19.50

Chorizo Diabrillos, white asparagus, patatas bravas, Fuet (a hand made Spanish sausage) and Manchego cheese. Served with bread.



Spanish Platter
recommended with this selected
bottle of Rioja Reserva
Ondarre Rioja Reserva.....25.50
SELECTED WINE & PLATTER43.50

Cheese & Meat Platter.....19.50

A selection of cured meats and cheese with roasted vegetables and olives*. Served with bread.



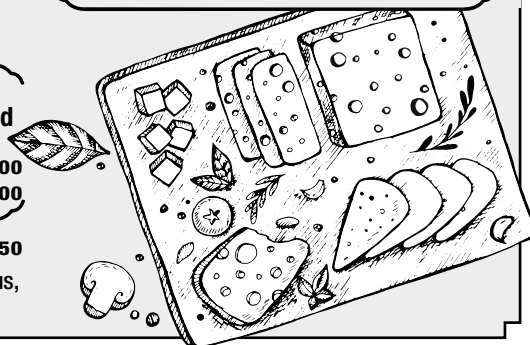
Cheese & Meat Platter
recommended with this selected
bottle of Red wine
Colomba Bianca, Syrah 'Kore.....22.00
SELECTED WINE & PLATTER40.00

Mediterranean Platter (V).....17.50

Feta cheese, grilled vegetables, vine leaves, falafel, borani, sun-dried tomato hummus, tzatziki and olives*. Served with bread.



Mediterranean Platter
recommended with this selected
bottle of Rosé Wine
San Marzano Primitivo Rosé.....22.00
SELECTED WINE & PLATTER38.50



HOT TAPAS

NEW Gambas (A).....11.50

Whole king prawns in shell, cooked with splash of white wine, garlic & olive oil.

Stone Baked Camembert (V).....9.50

Served with bread and cranberry sauce.

Spanish Omelette.....9.50

Sautéed King Prawns (A, GF).....8.50

Cooked in thyme & tomato sauce with a hint of chilli.

NEW Sautéed Potato & Chorizo (GF, DF).....8.50

Cooked with garlic.

Cocido de Garbanzos.....8.50

Chorizo and Chickpea stew.

Chilli & Coriander Prawns (A, GF).....7.95

Cooked with garlic butter, chilli and coriander.

Salt & Pepper Squid (A).....7.50

Served with mustard aioli.

Spicy Meatballs (GF, DF).....7.50

Cooked in a spicy tomato sauce.

Prawn Tempura (A).....6.50

Served with sweet chilli sauce.

Duck Spring Rolls.....6.50

Served with sweet chilli sauce.

Padrón Peppers (V, DF).....5.95

Seasoned with a hint of sea salt flakes.

Spicy Chicken Wings (GF).....5.50

Cooked in tomato, oregano and chilli sauce.

Blue Cheese Truffle Croquetas (V, GF).....5.50

Jamón ibérico Truffle Croquetas (GF).....5.50

Fried Halloumi (V, GF).....5.95

Served on mixed leaf salad with a reduced cherry glaze.

Honey & Mustard Chorizo (DF).....5.95

Served with bread.

Crispy Whitebait.....5.95

Served with mustard aioli

Breaded Crab Claws (A).....5.50

Served with sweet chilli sauce.

Patatas Bravas (V, DF).....4.50

COLD TAPAS

Creamy Buffalo Mozzarella, Melon & Parma Ham (GF).....9.50

Antipasto (GF).....7.50

Prosciutto, Manchego cheese, olives* & Focaccia.

Asparagus & Serrano Ham.....7.50

White Asparagus wrapped in Serrano Ham, served with olive oil and sea salt.

Creamy Buffalo Mozzarella (GF).....6.95

Served on a bed of salad & cherry tomatoes. Topped with basil infused olive oil & sunflower seeds.

Chicken Pâté.....6.50

Served with toasted brioche & caramelised onion.

Falafel Served with tzatziki (V, GF).....6.50

Melon & Prosciutto (GF, DF).....6.50

Tomato, Garlic & Basil

Bruschetta (V).....6.50

Smoked Aubergine Borani (V).....6.00

Smoked aubergine, Greek yogurt, garlic & olive oil.

Sun-dried Tomato Hummus.....4.95

Served with bread and tzatziki.

Marinated Anchovies (A, DF).....4.50

Served on toasted bread.

DESSERT

Warm Salted Caramel & Chocolate Fondant.....6.50

Served with your favorite ice cream.

Warm Chocolate & Pear Tart.....6.50

Served with your favorite ice cream.

Baileys Cheese Cake.....6.50

Crêpe Suzette.....6.50

Served with your favorite ice cream.

Italian Ice-cream.....Two scoops 4.50

Pistachio (N), Hazelnut (N), Vanilla,

Chocolate, Cherry or Lemon.

TEA & COFFEE

Special Tartine Teas.....3.00

- Lemon, ginger, honey and fresh mint.
 - Fresh mint, basil seeds and a cinnamon stick.
- FREE hot water refill.

Tea.....2.00

English Breakfast, Earl Grey, Apple, Fresh Mint, Cinnamon, Honey & Ginger, Jasmine, Camomile or Decaffeinated.

Iced Coffee - Vanilla, Cinnamon or Caramel.....3.50

Thick Spanish Hot Chocolate.....3.00

Hot Chocolate With real milk chocolate.....3.00

Mocha.....3.00

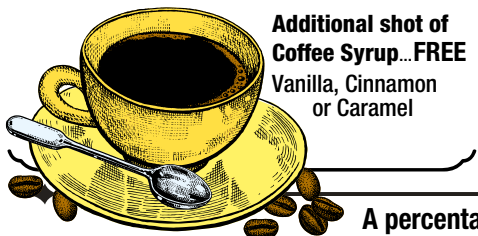
Espresso.....Single 1.50.....Double 2.00

Americano.....2.30

Cappuccino.....2.50

Flat White.....2.50

Latte.....2.50



Additional shot of Coffee Syrup...FREE
Vanilla, Cinnamon or Caramel

SOFT DRINKS

Homemade Lemonade Jug 8.50 ... Glass 3.50

Mocktail.....4.00

Cranberry juice, orange juice, lychee juice, fresh lime and mint.

Coconut Water.....3.50

Bundaberg Ginger Beer.....375ml 3.00

Victorian Lemonade.....2.80

Rose Lemonade.....2.80

Coke.....Glass 2.50

Diet Coke.....Glass 2.50

Diet 7Up.....Glass 2.50

Still or Sparkling Water.....500ml 2.50

Juice.....Glass 2.50

Orange, Apple, Lychee or Cranberry.

Tomato Juice.....200ml 1.90

Fever-Tree Tonic Water.....200ml 1.90

Fever-Tree Soda Water.....200ml 1.90

Fever-Tree Lemonade.....200ml 1.90

Estrella Galicia 330ml (4.7%).....3.50

ABK Hell Das Blaue (5%) ... Half pint 2.80

Estrella Galicia 330ml (4.7%).....3.50

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Estrella Galicia 330ml (4.7%).....3.50

ABK Hell Das Blaue (5%) ... Half pint 2.80

A percentage of your bill will be donated to WaterAid.
Find out more at wateraid.org

Light meals, tapas and platters to share with a taste of the Mediterranean

TARTINE

All our dishes are freshly made to order

Platters to Share

Bread & Dips Platter (v, df) 9.50

Borani, olives, extra virgin olive oil, sun-dried tomato hummus and PX Sherry balsamic reduction.

Cheese Platter (v) 18.95

Selection of cheese including Camembert served with fig & cherry chutney, grapes and walnuts. Served with savory biscuits and bread. (v, n)

Mixed Platter 29.50

A selection of cured meats and cheese, patatas bravas, smoked salmon, melon, sun-dried tomato hummus, tzatziki and olives. Served with bread.

Recommended with this selected bottle of Prosecco

Amata, Prosecco DOC Bottle 23.50

Selected Wine & Platter 50.00

Seafood Platter (a) 20.50

Salt and pepper squid, sautéed king prawns, anchovies and smoked salmon. Served with bread.

Recommended with this selected bottle of White wine

Tournee du Sud Picpoul de Pinet Bottle 21.00

Selected Wine & Platter 40.00

French Platter (gf) 19.95

Camembert, chicken liver pâté, Prosciutto, melon & cranberry sauce. Served with bread.

Recommended with this selected bottle of Red wine

Cotes du Rhone Bottle 25.00

Selected Wine & Platter 43.00

Spanish Platter 19.50

Chorizo Diabillios, white asparagus, patatas bravas, Fuet (a hand made Spanish sausage) and Manchego cheese. Served with bread.

Recommended with this selected bottle of Red wine

Ondarre Rioja Reserva Bottle 25.50

Selected Wine & Platter 43.50

Cheese & Meat Platter (gf) 19.50

A selection of cured meats and cheese with roasted vegetables and olives. Served with bread.

Recommended with this selected bottle of Red wine

Colomba Bianca, Syrah 'Kore - Organic Bottle 22.00

Selected Wine & Platter 40.00

Mediterranean Platter (v, gf) 17.50

Feta cheese, grilled vegetables, vine leaves, borani, falafel, sun-dried tomato hummus, tzatziki and olives. Served with bread

Recommended with this selected bottle of Rosé wine

San Marzano Primitivo Rosé Bottle 22.00

Selected Wine & Platter 38.50

Vegan Platter (v) 9.50

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Cheese Board

Selection of cheese served with fig & cherry chutney, grapes, walnuts and savory biscuits (v, n) or bread.

8.50

Cold Tapas

Creamy Buffalo Mozzarella, Melon & Parma Ham (gf) 9.50

Goat's Cheese & Pine Nuts (v, n, gf) 9.50

Mixed leaves topped with goat's cheese, pine nuts, cherry tomatoes and olives. Served with blueberry dressing.

Feta Cheese & Fresh Walnuts Salad (v, n, a, gf) 8.50

Mixed leaves topped with Feta cheese, fresh walnuts, olives, tomatoes and mint dressing.

Stuffed Vine Leaves Salad (v) 8.50

Stuffed with rice and herbs, served with tzatziki.

White Asparagus & Serrano Ham 7.50

White Asparagus wrapped in Serrano Ham, served with olive oil and sea salt.

Antipasto (gf) 7.50

Prosciutto, Manchego cheese, olives & Focaccia.

Creamy Buffalo Mozzarella (gf) 6.95

Served on a bed of salad & cherry tomatoes. Topped with basil infused olive oil & sunflower seeds.

Chicken Pâté 6.50

Served with toasted brioche & caramelised onion.

Falafel Served with tzatziki (v) 6.50

Melon & Prosciutto (gf, df) 6.50

Tomato, Garlic & Basil Bruschetta (v) 6.50

Smoked Aubergine Borani (v, gf) 6.00

Smoked aubergine, Greek yogurt, garlic & olive oil.

Sun-dried Tomato Hummus 4.95

Served with bread and tzatziki.

Marinated Anchovies (a, df) 4.50

Served on toasted bread.

SOUP OF THE DAY

Ask our staff for more details.

6.00

Dessert

Warm Salted Caramel & Chocolate Fondant 6.50

Served with your favorite ice cream

Warm Chocolate & Pear Tart 6.50

Served with your favorite ice cream

Baileys Cheese Cake 6.50

Crêpe Suzette 6.50

Served with your favorite ice cream

Italian Ice-cream Two scoops 4.50

Pistachio, Hazelnut, Vanilla, Chocolate, Cherry or Lemon

Sides

Padrón Peppers (v, gf, df) 5.95

Roasted Vegetables (v, gf, df) 4.50

Focaccia Garlic Bread with cheese (v) 4.50

Focaccia Garlic Bread (v) 3.50

Mixed Leaf Salad (v, gf, df) 3.50

Hot Tapas

Mussels

- White wine, garlic, shallots and cream sauce (a, gf) 7.95
 - Tomato sauce (a, gf, df)
 - Chorizo and cream sauce (a, gf)
- Large portion to share 15.00

NEW Gambas (a) 11.50

Whole king prawns in shell, cooked with a splash of white wine, garlic & olive oil.

Stone Baked Camembert (v, gf) 9.50

Served with bread and cranberry sauce.

Spanish Omelette 9.50

Sautéed King Prawns (a, gf) 8.50

Cooked in a thyme and tomato sauce with a hint of chilli.

NEW Sautéed Potato & Chorizo 8.50

Cooked with garlic. (gf, df)

Cocido de Garbanzos 8.50

Chorizo and Chickpea stew.

Chilli & Coriander Prawns (a, gf) 7.95

Cooked with garlic butter, chilli and coriander.

Salt & Pepper Squid (a) 7.50

Served with mustard aioli.

Spicy Meatballs (gf, df) 7.50

Cooked in a spicy tomato sauce.

Prawn Tempura (a) 6.50

Served with sweet chilli sauce.

Duck Spring Rolls 6.50

Served with sweet chilli sauce.

Padrón Peppers (v, df) 5.95

Seasoned with a hint of sea salt flakes.

Spicy Chicken Wings (gf) 5.50

Cooked in tomato, oregano and chilli sauce.

Blue Cheese Truffle Croquetas (v, gf) 5.50

Jamón ibérico Truffle Croquetas (gf) 5.50

Fried Halloumi (v, gf) 5.95

Served on mixed leaf salad dressed with reduced cherry glaze.

Honey & Mustard Chorizo (gf, df) 5.95

Served with bread.

Crispy Whitebait (df) 5.95

Served with mustard aioli.

Breaded Crab Claws (a) 5.50

Served with sweet chilli sauce.

Patatas Bravas (v, gf, df) 4.50

Food allergies and intolerances. Some of our food contains nuts and allergens, please speak to a member of staff for more information
(a) - allergy (n) - contains nuts (v) - vegetarian (gf) - gluten-free (df) - dairy-free

A percentage of your bill will be donated to WaterAid. Find out more at wateraid.org

Sparkling Wines

200ml

Bottle



Favola, Prosecco Extra Dry | Veneto, Italy

6.50

A fresh, fragrant and fruity Prosecco with aromas of pear and apple. 🇮🇹



Amata, Prosecco Extra Dry | Veneto, Italy

23.50

Elegant and stylish, with delicate aromas of green apple, succulent pear and lifted citrus notes. 🇮🇹



Bodegas Pinord, Selecccion Brut Cava | Catalonia, Spain

23.50

Refreshing citrus flavours of lemon, crisp and elegant. 🇪🇸



Carpenè Malvolti, 1868 Extra Dry Prosecco

28.00

Superiore Conegliano, Valdobbiadene | Veneto, Italy

Fresh and fruity with fine continuous bubbles. 🇮🇹

Champagne

Bottle



Champagne Bernard Remy, Brut Carte Blanche | France

39.00

Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh. 🇫🇷



Champagne Yeuve Clicquot, Brut | France

65.00

This fine Champagne displays raisins, vanilla and brioche together with toasty aromas. 🇫🇷

White Wines

Crisp and Light

175ml

250ml

Bottle



Sacchetto Vini, Pinot Grigio Venezie | Veneto, Italy

5.00

7.00

21.00

Fresh with a hint of spice, ripe pear and bitter lemon on the finish. 🇮🇹



Tournée Du Sud, Picpoul de Pinet

5.00

7.00

21.00

Languedoc, France

Steely and poised, showing a character of lemon peel and green apple. 🇫🇷



Dominio de Fontana, Sauvignon Blanc | Uclés, Spain (🌱)

20.00

Grassy and gooseberry notes combined with touches of fennel and white pepper. 🇪🇸



Larry Cherubino, Laissez Faire Riesling | Western Australia

34.00

A beautiful lemon and lime sherbet style classic Riesling. Very fresh and crisp. 🇦🇺



Domaine Jean Goulley, Chablis | Burgundy, France (🌱🌱🌱)

36.00

Clean, pronounced citrus aromas and a light mineral, saline character. 🇫🇷

White Wines

Vibrant and Aromatic

		175ml	250ml	Bottle
	Colomba Bianca, Grillo 'Vitesse' Sicily, Italy (V)			19.50
	Stone fruit and ginger flavours finishing on an almond note. 			
	Chéreau Carré, Muscadet de Sèvre Et Maine, Cuvée			20.00
	Loire, France			
	Refreshing and pure. White fruit and citrus characters combined with a crisp acidity. 			
	Pazo do Mar, Coral do Mar, Rías Baixas Galicia, Spain			23.50
	Citrus and white flowers with a fennel and salty finish. Classic zesty Albariño. 			
	Saint Clair, Tuatara Bay Sauvignon Blanc	6.30	8.70	26.00
	Marlborough, New Zealand (VV)			
	A dry, crisp wine with gooseberry, grapefruit and passion fruit flavours. 			
	Domaine Tabordet, Pouilly Fumé Laurier Loire, France			35.00
	Green apple and citrus notes combined with white flowers. Classic. 			

Rich and Rounded

				Bottle
	Viña Echeverría, Chardonnay	5.50	7.60	23.00
	Valle de Curicó, Chile (VV)			
	Toasty oak and brioche integrated with tropical and spicy fruit. 			
	Château De Campuget, '1753' Viognier,			25.00
	Vin du Pays du Gard Languedoc-Roussillon, France			
	An aromatic wine with ripe pear, ginger and honeysuckle character. 			
	Bodegas Martínez Laorden, A&A Blanco', Rioja Rioja, Spain			26.00
	Beautifully balanced and aromatic with ripe pear, ginger and honeysuckle character. 			
	Domaine Guillot-Broux, Mâcon Villages Burgundy, France			37.00
	Ripe peach and spicy yellow plum followed with a fresh and bright finish. 			
	Domaine René Monnier, Chassagne Montrachet			79.00
	Burgundy, France (VV)			
	Notes of lime combined with white pepper and lovely toasty oak. 			

Rosé Wines








		175ml	250ml	Bottle
	Domaine Des Cèdres, Rosé d'Anjou Loire, France	4.60	6.60	19.00
	A strawberry fruity wine with hints of black pepper and a balanced sweetness. 			
	Gérard Bertrand, Gris Blanc Languedoc, France	5.00	7.00	21.00
	Fresh yet delicate with vibrant red fruits flavours and a dry, zesty finish. 			
	San Marzano Primitivo Rosé Apulia, Italy			22.00
	Very appealing pale and tangy with aromas of roses and wild strawberries. 			

| 125ml available upon request | VV Vegan, Vegetarian |

Red Wines

Light and Fruity

Bottle

	Dominio de Fontana, Tempranillo Syrah Central Castile, Spain Notes of ripe morello cherry complemented by notes of pepper 	19.50
	Colomba Bianca, Nero d'Avola Vitesse Sicily, Italy () Fleshy plum and black cherries interlaced with a subtle sweet spice. 	21.00
	Château Fayau, Bordeaux Rouge Bordeaux, France () Fantastically versatile with vanilla red cherry fruits and a soft mouthfeel. 	22.00
	Domaine La Rouviolle, Minervois Cuvée Classique Languedoc, France () Redolent of spicy red fruits, smooth and beautifully balanced. 	24.00
	Domaine Des Carabiniers, Côtes du Rhône Rhône, France () Perfumed damson fruit, spicy and juicy on the palate. Lovely ripe Rhone style. 	25.00
	Clos Troteligotte, K-lus Cahors, France () Elderberry and blackberry enveloped by vanilla, liquorice and focused spicy notes. 	30.00
	Olivier Ravier, Fleurie Beaujolais, France Floral bouquet of violets and wild spicy strawberries combined with liquorice. 	31.00
	Rockburn, Pinot Noir Southern Island, New Zealand Elegant and expressive with a lovely long and silky finish. 	49.00

Spicy and Complex

175ml

250ml







Bottle

	San Marzano, Il Pumo, Primitivo Apulia, Italy () Intense aromas of plums and cherries, through to a savoury finish. 	5.30	7.40	22.00
	Colomba Bianca, Syrah Kore Sicily, Italy () A rich, deep and intense Syrah showing herbs and ripe black cherry flavours. 	5.20	7.40	22.00
	Château Ksara, Prieure Ksara Rouge Bekaa Valley, Lebanon Tomato and liquorice nuances finishing on a spicy note. Warm and savoury. 			23.50
	Oak Ridge Winery, Maggio, Old Vines Zinfandel California, USA Deep and rich with a full and intense flavour of ripe prunes with mellow jam. 			24.00
	Tandem, Inmune, Garnacha Navarra, Spain Intense red fruit aromas enhanced by subtle scrubland notes. 			25.00
	Ca'Rugate, Valpolicella Superiore Ripasso Veneto, Italy Concentrated aromas of red fruit cherries with a hint of spice. 			36.00
	Château Boutisse, Saint-Émilion Grand Cru Bordeaux, France () Smooth yet muscular and fleshy with notes of ripe cherry and dark chocolate. 			46.00



| 125ml available upon request |  Vegan, Vegetarian |  Organic |

Red Wines

Full and Robust

		175ml	250ml	Bottle
	Ondarre, Rioja Reserva Rioja, Spain Leather, vanilla and spice enveloped in a robust and textured palate. 🇪🇸	6.20	8.50	25.50
	Berton Vineyard, Reserve Barossa Shiraz South Australia Ripe black cherry and blackberry fruit and hints of coffee and spice. 🇦🇺			26.00
	Piattelli Vineyards, Premium Malbec Salta, Argentina Smooth and refined with a fruity bouquet of ripe plum, violet and dried berries. 🇦🇷	6.30	9.00	27.00
	Michele Chiarlo, Barolo 'Tortoniano' Piedmont, Italy Well structured with hints of dark liquorice and a savoury, long finish. 🇮🇹			76.00
	Ca'Rugate, Amarone Black Label, Punta Tolotti Veneto, Italy An intensely flavoured but elegant Amarone with a warm character of savoury raisined fruit and spicy pepper. 🇮🇹			85.00
	Domaine Pierre Naigeon, Gevrey-Chambertin Creux Brouillard Burgundy, France Perfumed and elegant. Violet and smooth red cherry notes with a lovely freshness. 🇫🇷			100.00

Dessert and Port

		75ml	Bottle
	Viña Echeverria, Late Harvest Sauvignon Blanc Curico Valley, Chile Complex flavours of ripe pineapple and creamy honeyed flavours with a long finish. 🇨🇱	5.50	21.00
	Barros, Late Bottled Vintage Douro, Portugal Lovely balance between power and finesse with a silky texture. 🇵🇹	4.00	30.00

COCKTAILS - 7.95

Pornstar Martini - £12

Vanilla vodka 25ml, passion fruit liquor 25ml, passion fruit syrup. Served with 200ml Prosecco on the side

Peach Mojito

Bacardi rum 50ml, lime juice, mint, peach purée, soda water

Passion Fruit Mojito

Bacardi rum 50ml, mint, lime, passion fruit purée, soda water

Classic Mojito

Bacardi rum 50ml, mint, lime juice, sugar, soda water

Midnight Kiss

Prosecco, vodka 25ml, a drop of Curaçao & lemon syrup

Gin Garden

Tanqueray No10 Gin 25ml, Elderflower liqueur 25ml, apple juice, cucumber & mint

Kir Royale

Crème de cassis 25ml & Prosecco

Bellini

Prosecco and peach purée

Rose Margarita

Tequila 50ml, rosewater, lime & strawberry syrup

Espresso Martini

A shot of Espresso, vodka 25ml & coffee liquor 25ml

Passion Fruit Martini

Vodka 25ml, passion fruit liquor 25ml, passion fruit, lime juice & apple juice

Chocolate Martini

Vodka 25ml, Cocoa creme liquor 25ml, milk & chocolate syrup

Chilli Apple Martini

Vodka 30ml, apple liqueur 20ml, slice of fresh red chillie, apple & lemon juice

Blood Orange Fizz

Tanqueray No10 Gin 50ml, Blood Orange syrup & ginger ale

Cosmopolitan

Vodka 50ml, cranberry & lemon juice

Aperol Spritz

Aperol 50ml, 200ml Prosecco & a slice of orange.

NON - ALCOHOLIC COCKTAILS 5.00

Virgin Passion Fruit Mojito

Passionfruit purée, lime, mint and soda water

Virgin Peach Mojito

Lime juice, mint, peach purée, soda water

Sunset

Lychee juice, cranberry juice, orange juice and mint

Virgin Mary

Tomato juice, pepper and Tabasco sauce

GRAND GIN

25ml of Gin served with Fever-Tree Tonic

Monkey 47	5.95
An unusual gin from the Black Forest in Germany. Paired with Indian Tonic, garnished with orange.	
Sharish Blue Magic	5.95
A portuguese blue gin turning light pink when tonic is added. Garnished with a slice of lemon.	
Keep'r's Honey	5.95
Served with Ginger ale, or Lemon tonic, garnished with Rosemary.	
Pomegranate Gin	5.95
Served with Mediterranean tonic, garnished with mixed berries.	
Cucumber Gin	5.95
Served with Mediterranean tonic, garnished with coriander & mint.	
Scapegrace	5.95
New Zealand gin serve with regular tonic and a garnish of orange.	
Warner Edwards Rhubarb	5.95
A big hit of rhubarb, soft citrus, pecans and caramel. Paired with Indian Tonic, garnished with orange.	
Gin Mare	5.95
A herbaceous taste of the Mediterranean with rosemary and basil. Paired with Mediterranean Tonic. Garnished with rosemary and lemon.	
Warner Edwards Elderflower	5.95
Sweet notes of elderflower are enhanced with a crisp juniper hit. Paired with Mediterranean Tonic. Garnished with lime.	
Tanqueray No.10	5.95
Exceptionally and uniquely distilled with fresh citrus. Paired with Mediterranean Tonic. Garnished with pink grapefruit.	

LIQUEURS & SPIRITS

	25ml
Tia Maria	3.50
Southern Comfort	3.50
Sambuca	3.50
Martini	3.50
Limoncello	3.50
Baileys	3.00
Disaronno Amaretto	3.00
Tequila	3.00
Rose Tequila	3.00
Grand Marnier	3.00
Grappa	3.00
Ouzo	3.00
Campari	3.00
Malibu	3.00
Archers	2.80

RUM

	25ml
Ron Barcelo	3.50
Perfect blend of the finest Dominican rums.	
The Kraken Black Spiced	3.50
Nutty, vanilla and coffee aromas are deliciously supported by the spicy palate and a long, peppery finish.	
Havana Club	3.00
Bacardi	3.00
Malibu	3.00

Brockmans	5.95
Juniper is complemented by unique blueberry and blackberry flavours that delivers a distinctive fruit taste. Paired with Ginger Ale. Garnished with orange.	
Brooklyn	5.95
Hand-cracked juniper berries and freshly cut citrus peels. Paired with Indian Tonic. Garnished with orange.	
Shakespeare Distillery Stratford	5.95
Juniper led with delicious herbal notes and a burst of lemon. Paired with Indian Tonic. Garnished with lemon and rosemary.	
Shakespeare Distillery Mulberry	5.95
Mulberries combined with Stratford London Dry Gin, creates a deep fruity gin. Paired with Lemon Tonic. Garnished with a slice of lemon.	
Cotswolds Dry Gin	5.95
This well-balanced gin is non-chill filtered making a beautifully cloudy G&T. Paired with Indian Tonic. Garnished with lemon.	
Hendrick's	5.95
Delightfully infused with cucumber and rose petal. Paired with Indian Tonic. Garnished with a slice of cucumber.	
Puerto De Indias Strawberry	5.50
A touch of liquorice and intense aromas of strawberry and juniper, with subtle citrus notes. Paired with Indian Tonic. Lemon or Lime Peel.	
Bombay Sapphire	5.50
Aromatic with bright citrus notes. Paired with Mediterranean Tonic. Garnished with a lemon wedge.	
Seedlip - NON-ALCOHOLIC	4.50
What to drink when you're not drinking. Paired with Indian Tonic.	

WHISKEY

	25ml
Monkey Shoulder	4.50
Blended in small batches from three of Speyside's finest single malt whiskies.	
Highland Park 12 Year Old	4.50
Single Malt from Scotland's most northerly distillery, Highland Park, with plenty of citrus and green notes.	
Laphroaig	4.50
10 year old, Single Malt peated Whisky from Islay.	
The Macallan Gold	4.50
Single Malt. The Macallan Gold has a rich burnished gold colour with a delicate citrus aroma leading to a malty and slightly dry finish.	
Johnnie Walker Red Label	4.00
Jack Daniels	4.00
Jameson Irish	4.00
Nikka from the Barrel	7.00
Japanese whiskey. Double matured blended.	

VODKA

	25ml
Roberto Cavalli	3.50
Mamont	3.50
Pure Milk	3.50
Russian Standard	3.00

BRANDY

	25ml
Remy Martini VSOP (Mature Cask)	4.00
Fernando de Castilla	3.50
Hennessy VS	3.00

BEER & CIDER

ABK Hell Das Blaue German Beer - (5%).....	Half pint (284ml) 2.80	Pint (568ml) 5.50
Purity Gold Ale Premium Golden Ale - 500ml (4.3%).....		4.80
Curious Brew IPA Premium Lager re-fermented with Champagne yeast - (4.4%).....		3.95
Alhambra Reserva 1925 Beer 330ml (6.4%).....		3.50
Estrella Galicia 330ml (4.7%).....		3.50
Budweiser Budvar Non-alcoholic Beer 330ml (Non-alcoholic).....		3.00
Bundaberg Ginger Beer 375ml (Non-alcoholic).....		3.00

CIDER - 500ml

Kopparberg Premium Cider with Passionfruit , served with fresh passionfruit	4.90
Old Mout Pomegranate & Strawberry Cider	4.90
Devon Mist Cider 500ml (4.5%).....	4.50

Mixed Nuts - 3.50

Mixed Olives - 3.50

Padron Peppers - 5.95

Crispy Whitebait - 5.95

LIQUOR COFFEE - 6.50

French Coffee

Grand Marnier & cream

Irish Coffee

Irish whiskey & cream

Russian Coffee

Pure Milk Vodka & cream

Italian Classico

Amaretto & cream

Jamaican Coffee

Kahlua & cream

DESSERT

Cheese Board (n)..... 8.50

Selection of Cheese served with apple chutney, grapes, walnuts & savory biscuits

Warm Salted Caramel &

Chocolate Fondant 6.50

Served with your favorite ice cream.

Warm Chocolate & Pear Tart 6.50

Served with your favorite ice cream

Baileys Cheese Cake 6.50

Crêpe Suzette 6.50

Served with your favorite ice cream

Italian Ice-cream Two scoops 4.50

Pistachio (N), Hazelnut (N), Vanilla, Chocolate, Cherry or Lemon

SOFT DRINKS

	Jug	Glass		Glass
Homemade Lemonade	8.50	3.50	Still or Sparkling Water	500ml 2.50
Mocktail		5.00	Juice Orange, Apple, Lychee or Cranberry	Glass 2.50
Cranberry juice, orange juice, lychee juice, fresh lime and mint			Victorian Lemonade	2.80
Coconut Water		3.50	Rose Lemonade	2.80
Bundaberg Ginger Beer	375ml	3.00	Tomato Juice	200ml 1.90
Coke	Glass	2.50	Fever-Tree Tonic Water	200ml 1.90
Diet Coke	Glass	2.50	Fever-Tree Soda Water	200ml 1.90
Diet 7Up	Glass	2.50	Fever-Tree Lemonade	200ml 1.90

TEA & COFFEE

Special Tartine Teas	3.00	Espresso	Single 1.50
• Lemon, ginger, honey and fresh mint			Double 2.00
• Fresh mint, basil seeds and a cinnamon stick			
Tea	2.00	Americano	2.30
English Breakfast, Earl Grey, Apple, Fresh Mint, Cinnamon, Honey		Cappuccino	2.50
& Ginger, Jasmine, Camomile or Decaffeinated		Latte or Flat White	2.50
Thick Spanish Hot Chocolate	3.00	Iced Coffee - Vanilla, Cinnamon or Caramel	3.50
Hot Chocolate made with real milk chocolate	3.00	Additional shot of Coffee Syrup	FREE
Mocha	3.00	Vanilla, Cinnamon or Caramel	
		Decaf coffee and tea available on request	

FREE HOT
WATER REFILL