

# TUESDAY TAPAS DEAL

3 TAPAS & 1 DRINK - £24

DRINKS: CHOOSE 1

## SOFT DRINKS

Pepsi / Pepsi Max  
Tango Orange  
Schweppes Lemonade  
Lime & Soda

## COCKTAILS

Dark & Stormy Seas  
Rum | Lime | Ginger Beer  
  
Tequila Sunrise  
Tequila | Orange Juice | Grenadine

Lemon & Lime Bitters  
Vodka | Lime | Lemonade | Bitters

## WINES

White Rioja 125ml  
Pinot Grigio 125ml  
  
Red Rioja 125ml  
Shiraz 125ml

## BEERS

Porette half  
Arctic Sky IPA half

FOOD MENU: CHOOSE 3

### From The Pastures

Spanish Albodingas | beef & pork meatballs | tomato sauce | Shaved Parmesan (GF)  
Crispy Chicken Thighs | Chipotle mayo | Pink Pickled Onions  
Pinchos Morunos | Chicken Marinated in Maurish Spices (GF/DF)  
Queso & Jamon Croquettes | Bewshea's Smokey Ketchup | Shaved Manchego

### From The Sea

Cornish Hake Goujons | Minty Pea Salsa | Curried Aioli (DF)  
Fried Whitebait | Aioli (DF)  
Tempura Calamari | Aioli | Tajin (DF)  
Chilli & Garlic Prawns and Chorizo (DF/GF)

### From The Fields

Patatas Bravas | Our Spuds | Bravas Sauce | Aioli (DF/GF/VG)  
Bewshea's Thyme & Sea Salt Spuds (DF/GF/VG)  
Padron Peppers | Cornish Sea Salt | Tahin (GF/DF/VG)  
Spinach, Wild Garlic & Mozzarella Arancini | Truffled Pesto | Shaved Manchego (V)  
Smokey Corn Ribs | Argentinian Chimichurri | Tajin (VG/DF)

V = Vegetarian VG = Vegan DF - Dairy Free GFO = Gluten Free Option Available GF =  
Gluten Free (always advise your server)\*

Please inform us if you have any food allergies or intolerances. All of our dishes are  
cooked fresh to order and can be adapted to suit all dietary requirements.

\*We will always do our best to reduce the chance of cross contamination but can never  
guarantee this 100%

