



3 Course Buffet £25.00

**To include one alcoholic drink per person
Soft Drink / House Wine / House Spirit & Mixer / House Draught**

Our Buffets consist of a selection of the following items

STARTER PLATTER

Patatas Bravas V G

White potatoes that have been coated in aromatic herbs, deep fried and served with a chilli salsa

Padron Peppers V G

Small green peppers from Padron, a region of Northern Spain. Deep fried, seasoned with sea salt and freshly cracked black pepper

Crispy Cassava Chips V G

These cassava chips are crispy in the outside and fluffy on the inside. Topped with crumbled Feta cheese with a side of green chimichurri sauce and fresh lime

Mixed Olives V G

Both Manzanilla and Sevillian Gordal are best known internationally due to the balance between pulp and stone. Our unique marinade works wonderfully with the flavor and texture of these two exquisite olives. Served with warm bread on the side

Albondigas

One of the classic tapas dishes. Pork and Beef meat balls cooked to perfection in tomato, white wine and herb sauce. Served with freshly baked Ciabatta bread

Chorizo G

Spicy, fresh chorizo, large quantities of paprika, rosemary and garlic give the dish a rich colour and incredible flavor. Simple and delicious

Nachos V

Tortilla chips covered in mozzarella and cheddar cheese, baked in the oven, topped with freshly chopped tomato, olives, jalapenos and chilli. Finished with spring onions. Served with sour cream, guacamole and salsa

V - Vegetarian G - Gluten Free A - Contains Alcohol N - Contains Nuts

All our prices are inclusive of VAT and are in pounds sterling. While we do our best to reduce the risk of cross-contamination in our restaurant, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Ask your server for additional information on dishes. Please bring all allergy and dietary requirements to your server's attention before ordering. Some dishes may contain bones. We may need to change or withdraw this menu from time to time due to local events.

All items will be presented on a single bill.



Champinones al Ajillo V G

A popular Spanish tapas dish. Champinones al Ajillo is mushrooms sautéed with garlic, olive oil, lemon juice, seasoned with flat-leaf parsley and chilli. Enjoy this dish with a little crispy bread to soak up the juice

Chicken Quesadillas / Beef Quesadillas / Vegetarian Quesadillas V

Quesadillas have their origins in Colonial Mexico, they have changed and evolved over many years. We experimented with different ingredients to find our favorite combination. Choose your filling from chicken with cheese, shredded slow-cooked beef or vegetarian roasted cheesy vegetables. Lightly grilled and served with salsa, sour cream and guacamole

MAIN PLATTER

Baby Back Pork Ribs (G)

Latin barbeque-style baby back pork ribs. Served with Peri Peri fries and Cuban slaw

BBQ Chicken wings

Vegetarian Paella (G)(V)

Braised rice with saffron, seasonal vegetables, black beans, celery and tomatoes

Chicken Paella (G)

Braised rice with saffron, seasonal vegetables, black beans, celery and tomatoes

DESSERT PLATTER

Sticky Toffee Pudding

A traditional made sticky toffee pudding, paked with softened dates and coated with lashings of butterscotch sauce

Chocolate Brownie

A premium chocolate brownie

Profiteroles

choux pastries filled with cream and topped with an indulgent chocolate sauce

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