

BY NIGHT

Tapas is best shared with good friends & good wine

To start we recommend 3 dishes per person - you can always order more!
Each dish is fresh & traditionally served, as soon as it is ready.

Need help? Start with a set menu on the last page & add a few more dishes - or just ask a member of the team. For allergen advice, please ask a member of staff.

Lastly, sit back & enjoy. We'll keep the food & drinks flowing - The Loft

Starters

Mixed Olives	£3.50	Bread & Oil	£5.95
<i>Green and black olives marinated in extra virgin olive oil with peppers, chilli and garlic (VG)</i>		<i>Mixed selection of artisan bread with extra virgin olive oil and balsamic for dipping (V)(GFA)</i>	
Houmous	£4.95	Tzatziki	£4.95
<i>Served with warmed pita bread (V)</i>		<i>With warmed pita bread (V)</i>	
Spanish Salsa Crostini	£4.95	Manchego Toasted Ciabatta	£4.95
<i>Spicy tomato salsa served on toasted bread and drizzled with balsamic glaze (VG)</i>		<i>Slices of manchego cheese served on toasted ciabatta with red onion chutney and apple (V)</i>	

Platters

Spanish Board	£14.95	Cheese Board	£13.95
<i>Parma Ham, chorizo sausage, manchego cheese, mixed olives and grapes with a bed of rocket, drizzled with balsamic glaze</i>		<i>Chef's selection of artisan cheeses with chutney, olives, salad garnish and artisan bread with balsamic dipping oil (V)</i>	
Baked Camembert	£11.95	Chicken Wings	£14.95
<i>Whole baked camembert with caramelised red onion chutney, cranberry sauce and artisan bread (V)</i>		<i>Chicken wings marinated in paprika & cumin served with mixed olives, tzatziki, pitta bread, dates & almonds</i>	

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Good mood, good food

Meat Tapas

BBQ Pulled Pork Quesadilla <i>Shredded shoulder of pork marinated in spices and BBQ sauce with mozzarella</i>	£6.95	Chicken Goujons <i>Succulent chicken breast fillets coated in panko breadcrumbs with garlic aioli</i>	£6.50
Chorizo Skewers <i>Padron peppers & chorizo skewers drizzled with honey (GF)</i>	£5.50	Classic Marinara Meatballs <i>Succulent meatballs in a classic but smokey tomato sauce (GF)</i>	£5.95
Parma Ham Wraps <i>Seared parma ham wrapped in buffalo mozzarella (GF)</i>	£5.95	Sauteed Chorizo <i>Chunky, spicy chorizo cooked in red wine, infused with onions, garlic and honey (GF)</i>	£6.25
Garlic Butter Chicken <i>Breaded chicken fillets with garlic & parsley butter</i>	£6.50	Moorish Pork Skewers <i>Served with tzatziki dip (GF)</i>	£6.50

Fish Tapas

Seared Scallops <i>Seared scallops on a bed of rocket with salsa verde (GF)</i>	£6.95	Whitebait <i>Crispy breaded whitebait served with tartar sauce</i>	£6.95
Black Tiger King Prawns <i>Tiger prawns cooked with chilli and garlic served with a selection of breads (GFA)</i>	£8.95	King Prawns <i>With chilli, lime and coriander (GF)</i>	£5.95
Fish Goujons <i>Strips of cod fillet coated in panko breadcrumbs with tartar sauce</i>	£6.50	King Prawn Bravas <i>Prawns with smokey bravas sauce (GF)</i>	£6.50
		Breaded Calamari <i>Deep fried breaded calamari served with garlic mayo</i>	£6.50

BY NIGHT

Time with friends is well spent

Vegetable Tapas

Patatas Bravas <i>Sautéed potatoes in a homemade spicy tomato sauce (VG, GF)</i>	£5.25	Garlic Mushrooms <i>Garlic fried mushrooms on toasted ciabatta with parsley and manchego cheese (VGA, V)</i>	£5.95
Tortilla De Patata <i>Traditional Spanish omelette with potatoes (GF, V)</i>	£5.95	Sweet Potato Fries <i>With garlic aioli (VGA, V, GF)</i>	£5.50
Deep Fried Mozzarella Sticks <i>Oozing mozzarella in a crispy breadcrumb (V)</i>	£4.95	Asparagus, Capers & Lemon <i>With garlic mayonnaise (VGA, V, GFA)</i>	£5.95
Spinach, Feta & Pine Nuts <i>Wilted with garlic butter (V, GF)</i>	£4.95	Roasted Baby Peppers <i>Wilted with garlic butter (V, GF)</i>	£5.95
Guacamole Spanish Salad <i>Cucumber, tomato, olives and lettuce with a guacamole dressing (VG, V, GF)</i>	£4.95	Spanish Pimientos De Padron <i>Padron Peppers, usually mild, seasoned with rock salt (VG, GF)</i>	£5.95
Wild Mushroom Quesadilla <i>Sauteed wild mushrooms and mozzarella (V)</i>	£5.95	Halloumi Fries <i>Deep fried halloumi with sweet chilli dipping sauce (V, GF)</i>	£4.95
Charred Asparagus <i>Pan seared asparagus with shavings of manchego cheese (V)</i>	£5.25	Garlic & Thyme Potatoes <i>Fried potatoes with garlic and thyme served with garlic mayonnaise (VGA, V, GF)</i>	£5.25
Tomato Carpaccio <i>Thinly sliced beef tomato with rocket, seasoned and drizzled with balsamic glaze (V, VG, GF)</i>	£4.25		

SET MENUS

Happiness is sharing good food with good friends

Meat Feast

The below 3 dishes for £15

BBQ Pulled Pork Quesadilla

Shredded shoulder of pork marinated in spices and BBQ sauce with mozzarella

Chicken Goujons

Succulent chicken breast fillets coated in panko breadcrumbs with garlic aioli

Sweet Potato Fries

With garlic aioli (VGA, V, GF)

Vegetarian

The below 3 dishes for £15

Tomato Carpaccio

Thinly sliced beef tomato with rocket, seasoned and drizzled with balsamic glaze (VG, GF)

Wild Mushroom Quesadilla

Sauteed wild mushrooms and mozzarella (V)

Sweet Potato Fries

With garlic aioli (VGA, V, GF)

From The Sea

The below 3 dishes for £15

Fish Goujons

Strips of cod fillet coated in panko breadcrumbs with tartar sauce

King Prawns

With chilli, lime and coriander (GF)

Asparagus, Capers & Lemon

With garlic mayonnaise (VGA, V, GFA)

Vegan

The below 3 dishes for £15

Patatas Bravas

Sautéed potatoes in a homemade spicy tomato sauce (VG, GF)

Asparagus, Capers & Lemon

With garlic mayonnaise (VG, GFA)

Sweet Potato Fries

With garlic aioli (VGA, GF)

Specials

On the menu for a limited time only

Chicken wings

£6.95

Chicken wings in a smokey marinade served with garlic aioli

Brie Wedges

£6.95

Served on a bed of rocket with cranberry sauce

WINE LIST

Wine flies when you're having fun

White	175ml	250ml	Bottle
Cape 1652 Chenin Blanc <small>12% South Africa</small> <i>Wonderfully fresh with beautifully integrated flavours and citrus notes</i>	£5.25	£6.45	£18.95
Bella Modella Pinot Grigio <small>12% Italy</small> <i>Beautifully, light & vibrant white to be appreciated for its zesty, citrus character.</i>	£5.60	£6.85	£19.95
One Chain 'The Googly' Chardonnay <small>13.5% Australia</small> <i>Ripe, melon and apple characters mingle with touches of pear and honey</i>	£6.20	£7.40	£21.95
Neethlingshof Sauvignon Blanc <small>13% Stellenbosch</small> <i>Fresh & crisp with a lingering aftertaste of tropical fruits</i>	£6.75	£7.95	£23.95
Raimund Prum Solitar Riesling <small>12% German</small> <i>Aromatic with scents of fresh apricot and peach, perfectly balanced by a dry finish and mineral character.</i>			£26.95

Rose	175ml	250ml	Bottle
Ancora Chiacetto Rose <small>12.5% Italy</small> <i>Light and crisp with fruit characters</i>	£5.65	£6.85	£19.95
Casal Mendes Rose <small>10% Portugal</small> <i>Pale pink in colour. Intense fruity aroma with good acidity to give great freshness and balance</i>	£6.20	£7.40	£21.95

WINE LIST

Wine flies when you're having fun

Red 175ml 250ml Bottle

Borsao Garnachia

14% Spain

£5.25

£6.45

£18.95

Rich, medium bodied plummy and chocolaty with lots of Spanish character

Forgeron Dubois Merlot

12% France

£5.60

£6.85

£19.95

Cherry red, medium bodied, with ripe berry fruit on the nose.

One Chain 'Wrong'un' Shiraz

13.5% Australia

£6.30

£7.50

£22.95

Bright and spicy with ripe berry flavours and a velvety texture

Calatrava Reserve Tempranillo

13.5% Spain

£6.20

£7.40

£21.95

A juicy Rioja style red bursting with vibrant fruit

Los Haroldos, Malbec Roble

13.5% Argentina

£7.05

£8.25

£25.95

Bright, red and juicy with a rich chocolate flavour

Santa Macarena Reserve Pinot Noir

14.5% Chile

£26.95

Delicious fresh red wine full of ripe fruit notes. Bright, aromatic and fresh

Sangria

5.5% Spain

£5.50

Delicious blend produced from the finest grapes, mediterranean spices & natural essence of Valencian oranges from Spain

Sparkling 125ml Bottle

Lessini Durello

12% Italy

£6.95

£24.95

Citrus and gently floral aromas lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters.

Bernard Robert Champagne

12% France

£59.95

On the nose, complex and delicate, reveals notes of red and white fruits, of flowers. Taste, a sparkle which leaves place to a long, straight and pleasurable finish.