



BOTTOMLESS BRUNCH - £35pp

Available All Day Mon-Thu | Fri & Sat 12 - 5.30pm (Last Booking 4pm)

Brunch Includes:

- 90mins unlimited prosecco or large house wine (250ml), or pints of house beer/cider, or bottled beers
- 3 tapas dishes for each guest, desserts classify as 1 dish

FEELING FANCY? Upgrade to cocktails for extra £5pp. If you upgrade you'll still be able to get the drinks from the bottomless menu. Choose from...

Mojito

White rum, sugar, lime, mint & soda

Margarita

Tequila, triple sec, sugar syrup, lime juice & salt

Cosmopolitan

Citrus vodka, triple sec, lime juice & cranberry juice

Amaretto Sour

Amaretto Disaronno, lemon juice, sugar syrup & bitters

Espresso Martini

Vodka, Kahlua, sugar syrup & espresso coffee

Pornstar Martini

Vanilla vodka, passion fruit liqueur, pineapple juice & lime

TAPAS - MEAT

CHORIZO MEATBALLS

Served in a bravas sauce or in a creamy mushroom & manchego cheese

PATATAS BRAVAS GF

Roasted potatoes in a spicy bravas sauce
- Add Chorizo + £1.50

CHICKEN WINGS GF

Roasted chicken wings coated in buffalo sauce or BBQ sauce

CRISPY PORK BELLY

In a peppercorn sauce or creamy mushroom & manchego cheese sauce, served with toasted bread

CHICKEN SKEWERS GF

Skewered chicken breast fillets, marinated with chefs own spices, served with alioli dip
[2 Pieces]

SERRANO BRUSCHETTA

Sliced tomato & Serrano ham topped with manchego cheese shavings

ULTIMATE NACHOS

Classic tortilla chips topped with cheddar cheese, nacho cheese, guacamole, salsa, jalapeños, sour cream, pico de gallo
- Add chorizo or pork belly + £1.50

TAPAS - SEAFOOD

SAFFRON MUSSELS GF

Sauteed fresh mussels with shallots, white wine, saffron, tarragon & cream

WHITEBAIT

Served with tartare dip

RAVIOLI MARE

Lobster filled ravioli, with crab, tiger prawns, baby prawns, herbs, tomatoes, chilli & garlic

PRAWN COCKTAIL GF

Baby prawns with marie rose sauce on a crispy lettuce

SEAFOOD PAELLA OR FIDEUA GF

Tiger prawns, mussels, squid, saffron, garden peas & Iberian herbs.
Fideua is a pasta alternative

CALAMARI

Fresh deep fried squid with tartare sauce

TAPAS - VEGGIE

BRUSCHETTA VGO

Tomato, garlic & basil, parmesan shavings
Grilled veg, rocket & parmesan shavings
Garlic mushroom

POTATO SKINS VGO GF

Served with garlic dip

BAKED GOATS CHEESE V

Served on a crouton with garlic, tomato and balsamic glaze

PATATAS ALIOLI VGO GF

Roasted potatoes covered in aioli dip

BREADED MOZZARELLA BITES V

Served with bravas dip [3 Pieces]

CAPONATA VG

Diced aubergines in tomato sauce, raisins, capers, olives & pine nuts served with toasted bread

DESSERTS

TIRAMISU V

Espresso coffee, savoiardi soaked biscuits, marscarpone cream & cocoa powder

CHEESECAKE OF THE DAY V

Ask server for details

HOME MADE CHOC BROWNIE V

Served with ice cream

STICKY TOFFEE PUDDING V

Soft sponge cake topped with toffee sauce with chocolate

PROFITEROL BIANCO OR NERO V

Soft choux pastry filled with chocolate and coated in cream or filled with cream and coated

GELATO V GF

Ask server for details

V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option GF Gluten Free

Exclusions at managers discretion & the festive season. Management reserves the right to change the menu, prices or withdraw without prior notice. Dishes are subject to availability.



ITALIA
& TAPAS

SNAP
& WIN

Tag us in your creative snaps or videos & win prizes, it's as simple as that!

Prizes include free bottomless brunch, gift vouchers, free meals, bottles of wine, free desserts, cocktails and more...



Boring Bits

Bottomless Brunch bookings are 90 minutes and are available Mon - Thu All Day, Fri & Sat 12pm-5.30pm (last booking 4pm).

Last drinks orders are 15 minutes before your sitting ends.

For bottomless cocktails the whole group needs to upgrade. As well as bottomless cocktails, you'll also be able to order any of the other drinks on the bottomless menu (prosecco, wine, beer & cider).

Bottomless wine is our house Pinot Grigio (white), Merlot (red) or Pinot Blush (rose).

Bottomless beer is our house larger or cider on draft or bottles of Corona or Moretti (cannot mix and match).

Bottomless Brunch is only available for pre-booked tables (no walk-ins availability).

Extra dishes can be ordered at the regular menu price.

A deposit of £10 per person is required for all Bottomless Brunch bookings. Deposits will be redeemed against the final bill.

Deposits are non-refundable (in case of no-show) but can be transferred to another date providing we are given at least 24 hours notice.

Management reserve the right to refuse service at any point.

Hidden Extra: If you've had enough of your drink of choice, you can order any cocktail for just £5!

Please drink responsibly.

SCAN FOR ALLERGY
INFORMATION



Please inform your server if you have an allergy or intolerance