

SMALL PLATES

Seabass risotto £12

Pan fried crispy seabass served on a bed of fresh risotto, paired with garden peas, rocket and Parmesan shavings. (GF)

Tandoori lamb rump medallions £12

Tender lamb rump marinated in aromatic tandoori spices, grilled on skewers for a smoky char. Served with a cool, refreshing mint yoghurt and a wedge of lime.

Seared scallops with chorizo & samphire £12

Plump, pan seared scallops paired with smoky spanish chorizo and crisp, briny samphire. Finished with a squeeze of lemon and a drizzle of balsamic glaze.

Marry me chicken £10

Chicken supreme served in a cream, garlic, chilli, lemon, basil and sun dried tomato sauce. (GF)

Gambas Pil Pil £9

King prawns cooked in chilli, garlic, paprika and olive oil. A world famous tapas dish! (GF)

Add sourdough bread for £3

Salt and pepper calamari £9

Crispy squid with a salt and pepper coating, garlic aioli dip. (GFA)

Fish goujons £9

Freshly beer battered fish goujons served with a homemade tartare sauce.

Sticky pork belly skewers £9

Crispy pork belly in a sticky and sweet marinade with soy, honey and chilli flavours.(GF)

Harrisa salmon skewers £9

These juicy salmon skewers are marinated in a Harrisa paste with roasted lemon slices. Perfect for sharing. (GF)



SMALL PLATES

Baked halloumi wrapped in bacon £9

Golden halloumi cheese wrapped in smoky bacon and baked until caramelised. Served with a drizzle of honey and a hint of fresh herbs.

Smoky albondigas £9

Hand rolled Spanish meatballs simmered in a rich tomato and smoked paprika sauce, with hints of garlic herbs. Served with crusty bread.

Honey garlic chicken thighs £9

Juicy, oven roasted chicken thighs glazed with a golden honey and garlic sauce, finished with a touch of soy and fresh herbs for a perfect balance of sweet and savoury.

Creamy garlic mushrooms £8

These garlic mushrooms are rich, velvety and utterly delicious! Served in a creamy white white sauce paired with sourdough. (V)

Bang bang cauliflower £8

Crispy baked cauliflower pieces smothered in a sweet chilli, sriracha and honey sauce. (GF,VE)

Spanish tapas skewers £8

Marinated chorizo, smoky paprika roasted potatoes and sweet red pepper, skewered and grilled to perfection. Drizzled with extra virgin olive oil and a sprinkle of salt.

Grilled teriyaki tofu bites £8

Marinated tofu bites grilled and glazed with a teriyaki sauce, offering a balance of smoky, sweet and savoury flavours. Served with a sprinkle of sesame seeds, fresh spring onions and red chillies. (GF,VE)

Ventura's rebozadas £8

Medley of crisp vegetables in a light beer batter topped with sweet chilli, sesame seeds and chives. (V,VE)

Food Menu

SPECIAL OFFERS

**2 small plates with bread & oils
or 1 small plate & 1 side with bread and
oils £12***

Pizza Deal £12*

Any pizza including a FREE soft drink or selected alcoholic drink.
Please ask your server for drinks details.

*Terms and Conditions Apply. Any small plate up to £9 or supplement payable.
Available Tues-Sun 12pm-5pm

2 Cocktails for £14**

** Available Weds, Thurs, Fri & Sun all day.



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PIZZAS

Padana pizza £14

Goat's cheese, caramelised onion, spinach, red onion & mozzarella – a sweet and savoury classic.

Chorizo pizza £13

Crispy pizza, topped with cheese, spicy chorizo, a drizzle of olive oil and a sprinkle of fresh rocket.

Pepper, mushroom & red onion pizza £12

This caramelised onion mushroom pizza is loaded with flavourful caramelised onions, bell peppers and mushrooms, melted mozzarella, and lots of peppery rocket on top. (V)

Caprese pizza £10

Topped with melted mozzarella and a tomato base. Finished with olive oil, fresh basil and peppery rocket.

FOR YOU CHEESE LOVERS...

Cheese and charcuterie board £22

Carefully selected cheese and charcuterie. Accompanied by antipasti such as olives, nuts, mini gherkins, crackers, red onion chutney and blossom honey. (GFA)

Whole baked camembert £12

Delicious, rich and creamy baked camembert paired with warm Sourdough and a rich red onion chutney. (GFA)



NIBBLES & SIDES

Vegetable gyoza £7

Pan fried pastry dumplings packed with flavourful vegetables for the perfect crunch! Paired with sweet chilli and soy sauce for dipping. (VE)

Duck gyoza £7

Pan fried pastry dumplings filled with duck, spring onion and hoisin sauce served with sweet chilli sauce and soy sauce for dipping.

Garlic pizza £7

Why not make it cheesy for £2? (V)

Vegan tender fillets £6

Tender vegan fillets with an amazing texture on the inside and a crunchy coating on the outside. Served with a sweet chilli sauce. (VE)

Patatas bravas £6

Triple baked potatoes, in a spicy tomato sauce paired with garlic aioli. (V,GF,VEA)

Truffle parmesan fries (GF) £6

Seasoned fries (V, GF) £5

Fluffy chunky chips (V,GF) £5

Halloumi fries £5

with garlic aioli.

Food Menu

NIBBLES & SIDES

Buttered tender-steam broccoli

(V,VEA,GF) £5

Padron peppers £5

Spanish inspired green peppers, pan fried with a sprinkle of sea salt. (GF,VE)

Olives (GF, V) £4



Sourdough and oils (V,GFA) £4

V: VEGETARIAN

VE: VEGAN,

VEA: VEGAN AVAILABLE

GF: GLUTEN-FREE

GFA: GLUTEN-FREE AVAILABLE

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