

EVENING TAPAS

PARA PICAR / TO PICK

Dipping bread and olives	£5.25
Manzanilla olives	£4.50
Atlas quees olives	£4.60
Sunblushed tomatoes	£4.50

PATATAS / POTATOES

Patatas bravas	£4.95
<i>Fried potatoes Barcelona style, with a tobasco mayo</i>	
Patatas allioli	£4.95
<i>Fried potatoes with garlic sauce</i>	

CARNES / MEATS

Chorizos pequeños	£5.95
<i>Small chorizos cooked in cider</i>	
Chorizos pequeños	£6.25
<i>Beef meatballs in a rich tomato sauce, topped with melted cheese</i>	
Croquetas de jamon	£6.25
<i>Spanish cured ham croquettes, served with allioli dip</i>	
Gao Bao	£6.50
<i>Steamed buns filled with spiced pork and herbs</i>	
Galtas de cerdo	£8.50
<i>Slow cooked pig's cheeks, with rioja sauce and potatoes 'a la tia angelines'</i>	
Spiced lamb rump	£7.50
<i>Slow cooked pig's cheeks, with rioja sauce and potatoes 'a la tia angelines'</i>	

PESCADO Y MARISCO FISH AND SHELLFISH

King prawns with garlic and lemon	£7.50
<i>Pan-fried king prawns cooked in olive oil with garlic and lemon</i>	
Piri piri king prawns	£7.50
<i>Spicy pan-fried king prawns</i>	
Lightly fried calamari	£7.75
<i>Served with allioli dip</i>	
Sardinas a la parrilla	£6.50
<i>Grilled sardines with a herb and olive oil dressing</i>	
Anchovy tostadas	£5.25
<i>Topped with homemade smoked tomato sorbet</i>	
Whipped mackerel	£6.50
<i>With pickled cucumber and a horseradish mayonnaise</i>	

VEGETARIANO

Spanish omelette	£5.50
<i>Traditional potato, egg and onion omelette</i>	
Mushroom and thyme croquettes	£5.95
<i>Served with blue cheese sauce and topped with caramelized onion</i>	
Tomato salad	£4.50
<i>A simple but delicious tomato salad</i>	
Brie and red onion marmalade tostadas	£4.95
<i>Tostadas topped with brie and homemade red onion marmalade</i>	
Andalucian couscous	£5.95
<i>With warm goat's cheese and pickled walnuts</i>	
Ensalada	£4.95
<i>A fresh mixed salad, a perfect addition to any Spanish meal</i>	

We recommend 3 tapas per person or 5/6 for a couple to share.

DINNER MENU

PARA COMPARTIR / TO SHARE

Baked camembert £9.50

Oven baked camembert studded with garlic and herbs, served with caramelized onion, toasted bread and mixed leaves

Provolone £9.00

Creamy Italian cheese topped with oregano, served with toasted bread and mixed leaves

Antipasti £14.25

Spanish jamon serrano, chorizo and salami
Dipping bread and olives
Sundried tomatoes

PLATOS PRINCIPALES / MAIN COURSES

The Oak Room seafood platter £21.95

A selection of tapas - piri piri king prawns, garlic and lemon king prawns, lightly fried calamari and anchovy tostadas. Served with patatas and allioli dip.

King prawns with garlic and lemon

OR

Piri piri king prawns £16.50

Main course garlic and lemon king prawns, or spicy king prawns, served with patatas allioli and dressed leaves

Spanish style meatballs £14.50

Beef meatballs in a rich tomato sauce, topped with melted cheese, served with patatas allioli and dressed leaves

Homemade beef lasagne £13.50

Traditional beef lasagne served with dressed leaves and patatas bravas

Berenjena al horno £14.25

Layers of aubergine, rich tomato sauce and provolone baked in the oven, served with patatas bravas and salad

Chicken breast rolled with sobrasada and topped with toasted nuts £15.95

Chicken breast rolled in jamon, stuffed with cheese and sobrasada, in a smoke paprika and cider sauce, served with patatas allioli

Pigs cheeks with Rioja sauce £17.50

A main dish of slow cooked pig's cheeks in a rich Rioja and wild mushrooms sauce, served with patatas a la tia Angelines