

TOWNHOUSE

WINE & TAPAS BAR

FOOD & DRINKS

WHITE WINES

	125ml	175ml	Btl
1/ MACABEO, SPAIN	£7	£9	£25
2/ PINOT GRIGIO, ITALY	£8	£10	£28
3/ SAUVIGNON BLANC, CHILE	£8	£10	£28
4/ RIOJA, SPAIN	£9	£12	£32
5/ CHARDONNAY, FRANCE	£9	£12	£32
6/ MUSCADET, FRANCE	£9	£12	£32
7/ COOPER CREEK, NEW ZEALAND SAUVIGNON BLANC	£10	£15	£42
8/ ALBARINO, SPAIN	£10	£15	£42

RED WINES

	125ml	175ml	Btl
1/ TEMPRANILLO, SPAIN	£7	£9	£25
2/ MERLOT, CHILE	£8	£10	£28
3/ RIOJA, SPAIN	£9	£12	£32
4/ MONTEPULCIANO, ITALY	£9	£12	£32
5/ PINOT NOIR, CHILE	£10	£15	£42
6/ MALBEC, ARGENTINA	£10	£15	£42
7/ RIBERAL ROBLE, SPAIN	£11	£16	£45
8/ RIOJA RESERVA, SPAIN			£48

ROSE WINES

	125ml	175ml	Btl
1/ PINOT GRIGIO BLUSH, ITALY	£8	£10	£28
2/ MALBEC ROSE, ARGENTINA	£9	£12	£32
3/ SAINT-ROCH, ST. TROPEZ, COTES DE PROvence	£11	£16	£45
4/ WHISPERING ANGEL, COTES DE PROvence, FRANCE			£50

CHARCUTERIE

FOR 2 TO SHARE

CHEESE & MEAT	£30
Manchego cheese, aged cheddar, petit Brie, Brighton blue, prosciutto, smoked paprika dry chorizo, Salchichon Blanco, served with dips, pickles, bread and crackers	
SEAFOOD	£32
Chilli & garlic king prawns, Scottish smoked salmon, crab meat ensalada with sweetcorn & mayo, mackerel rilette, green leaves, cucumber, dill and mustard sauce, served with bread.	
MEDITERRANEAN	£34
Manchego cheese, petit Brie, prosciutto, Salchichon Blanco, chorizo sausages, potato tortilla, served with pickles, dips, bread and crackers.	
VEGAN	£28
Red pepper hummus, guacamole, marinated mixed olives, almonds, tomatoes, cucumber, tortilla chips, crackers, falafel, grapes, pickles	

Monday - Thursday 12pm-4pm
get a free glass of house wine or bottle of Estrella Galicia

NIBBLES

BREAD & ALIOLI (VG,GF*)	£7
GARLIC BREAD WITH TOMATO SALSA (VG,GF*)	£8
BAKED CAMEMBERT (VG,GF*) Cranberry sauce, bread	£16
PROSCIUTTO AND MANCHEGO With crackers	£12
MACKEREL PATE (GF*) Pickled shallots, crostini	£10
CRAB MEAT ENSALADA (GF*) Sweetcorn, mayo & crostini	£12
MIXED OILVES (VV,GF,GF) Chilli, herbs & garlic	£5
WHIPPED FETA WITH BEETROOT (VG, GF*)	£12
BAKED FETA WITH CHERRY TOMATOES (VG,GF*) Olives, garlic & chillies, crostini	£12
BOQUERONES Anchovies In olive oil, garlic & parsley, red peppers, crostini	£10
CHILLI CON CARNE (GF) Homemade chilli beef, guacamole, feta, tomato salsa, tortilla chips, cilantro	£12

FIZZ

		125ml	Btl
1/ CAVA, SPAIN	WHITE	£8	£28
	ROSE	£9	£29
2/ PROSECCO, ITALY	WHITE	£10	£32
	ROSE	£11	£34
3/ CHAMAGNE, FRANCE	WHITE	£14	£54
	ROSE	£15	£58
4/ MOET BRUT			£65

BEERS & CIDERS

	PINTS	HALFS	BTL
ESTRELLA GALICIA	£6.5	£3	£5.5
ESTRELLA GALICIA GF			£6
ESTRELLA GALICIA ALC FREE			£4.5
SAN MIGUEL	£7	£3.5	£6
MAELOC CIDER / Strawberry or Pear			£5
NECK OIL IPA	£7	£3.5	NA
GAMMA RAY PALE ALE	£6.5	£3	NA
GUINNESS			£6

BAR SNACKS

CRISPS	£1.9
Chilli / Salted / Rosemary	
PEANUTS	£1.5
Dry Roasted / Thai Chilli	
SMOKED ALMONDS	£3
Cashew nuts / Roasted almonds	
NO NUTS	£2
Barbecue corns / Wasabi peas	

TAPAS

TORTILLA PAISANA (VG,GF) Potatoes, fried onion, roasted red peppers, green peas, eggs	£10
PATATAS A LO POBRE (VV,GF,GF) Onion, peppers, rosemary	£10
CHAMPINONES AL AJILLO (V*, VG,GF) Mushrooms, garlic, red onion, chillies & butter	£10
CROQUETAS DE CHORIZO Y MANCHEGO Homemade potato croquettes, chorizo, Manchego cheese, butter	£12
PIMIENTOS DE PADRON (VV,GF) Green Padron peppers, Maldon salt, sesame seeds, chilli flakes	£9
BACALAO A LA RIOJANA (GF) Con loin in garlic butter, tomato salsa, olives, cherry tomato	£12
GAMBAS AL AJILLO (GF) Garlic prawns, butter, chillies	£12
ALBONDIGAS (GF) Meatballs in homemade tomato sauce	£10
HUEVO ESTRELLADOS (GF) Crashed eggs, potatoes, onion, prosciutto, padron peppers	£12
CHORIZO PICANTE (GF) Honey glazed chorizo with chilli & thyme	£10
MUSLOS DE POLLO AL AJILLO (GF) Chicken drumsticks with garlic, rosemary	£12
HALLOUMI FRITO (VG,GF) Sweet chilli sauce	£10
VEGAN MEATBALLS (GF,V,VG) Chickpeas "meatballs" with tomato salsa	£10
FALAFEL (GF,V,VG) With red peppers hummus	£10
PARMESAN CHICKEN (GF) Baked chicken bites with garlic and parmesan	£10
PULPO A LA GALLEGA (GF) Galician style octopus, potatoes, paprika	£12
FRIED BURRATA (VG) With spicy tomato sauce, basil & parmesan	£12

ALLERGENS: If you have an allergy, please let us know before ordering. We handle numerous allergens in our kitchen and due to the potential for cross contamination, we cannot guarantee the total absence of allergens. We do not declare every ingredient used within a dish of this menu, and recipes may be subject to change. Detailed information on the 14 legal allergens is available on request, however we are unable to provide information on other allergens.

GF* - gluten free option available

V* - vegan option available

COCKTAILS

£11

NEGRONI	OLD FASHIONED
MOJITO	MARGARITA
GREY GOOSE FIZZ	ESPRESSO MARTINI
COSMOPOLITAN	PORNSTAR MARTINI
TOM COLLINS	CALVERLEY
SANGRIA	BLOODY MARY

MOCKTAILS

£10

MOJITO	AMARETO SOUR
VIRGIN MARY	ESPRESSO MARTINI

SPRITZ

£10

APEROL SPRITZ	RASPBERRY SPRITZ
ELDERFLOWER SPRITZ	LIMONCELLO SPRITZ
AMARETO SPRITZ	

FEVER TREE GIN COCKTAILS

£12

CUCUMBER & MINT	STRAWBERRY & LIME
GRAPEFRUIT & BASIL	ORANGE & ROSEMARY

COFFEES / TEAS

IRISH COFFEE	£7	CAPPUCCINO	£3
BAILEYS COFFEE	£7	LATTE	£3
AMERICANO	£3	ENG BR TEA	£3
FLAT WHITE	£3	EARL GREY TEA	£3
HOT CHOCOLATE	£3	PEPPERMINT	£3
ESPRESSO	£2.5	FRESH MINT	£3.5

SALADS

GREEK SALAD (GF,VG) Feta cheese and mixed olives	£14
ENSALADA VALENCIANA (GF) With boiled egg and tuna	£14
BUFFALO MOZZARELLA (GF,VG) With tomatoes and basil pesto	£14

COCIDOS

COOKED MEALS

BEANS WITH MUSHROOMS AND CHORIZO (GF)	£15
LENTILS WITH MEATBALLS (GF,V*)	£15
ARROZ A BANDA / RISE WITH CALAMARI & PRAWNS (GF)	£16
TREE BEANS STEW (GF,V,VG)	£12

PAELLAS

HOME MADE FRESH PAELLA - PREORDER ONLY

CHICKEN & CHORIZO			
SMALL - £32	MEDIUM - £54	LARGE - £74	
SEAFOOD			
SMALL - £38	MEDIUM - £58	LARGE - £78	
VEGETARIAN/VEGAN			
SMALL - £30	MEDIUM - £48	LARGE - £68	

NOTE: small paella serves 2 people, medium - 4 people, large - 6 people. Our paellas are made from gluten free products.

DESSERTS

£9

TARTA DE SANTIAGO (GF) Almonds & cream
CHOCOLATE MOUSSE Hazelnuts & cream
LIMONCELLO TIRAMISU
TARTA DE CALABAZA Pumpkin cake with chocolate
YOGURT CAKE
CHEESE BOARD



COFFEE/TEA WITH A CAKE

£10