

TAPAS

Aceitunas de manzanilla (V) Manzanilla olives	4.00
Boquerones Anchovies marinated with olive oil	7.50
Champiñoes al ajillo (V) Garlic mushrooms	5.50
Pan con tomate (V) Toasted bread, olive oil, garlic and fresh tomato	5.50
Pan con ajo (V) (G) (D) Garlic butter and parsley toasted bread	4.50
Croquetas de jamón (G) (D) Ham croquettes	6.50
Croquetas de bacalao (D) (E) (S) Cod croquettes	6.00
Croquetas de pollo (G) (D) Chicken croquettes	5.50
Pescaito frito (G) Deep fried breaded white baits	6.50
Mejillones con tomate Fresh mussels with garlic, chili, coriander and tomato sauce	8.50
Mejillones con crema (D) Fresh mussels with garlic, shallots, coriander, white wine and cream	8.50
Chipirones vall de cavall Pan fried baby squid, olive oil, garlic, chili, parsley, and pepper flakes	8.50
Calamares a la romana (G) (D) (E) Deep fried squid rings with tartar sauce	7.50

Ascot WiFi: adsl201857

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

A discretionary 10% service charge will be added to the bill

TAPAS

Gambas al ajillo	8.50
Prawns with garlic, chili and olive oil	
Jamón serrano gran reserva	8.50
Jamon serrano gran reserve	
Jamón Ibérico pata negra	25.00
Iberico ham pata negra with toasted <u>bread</u> and fresh tomato	
Huevos a la flamenca	7.50
Potatoes, chorizo, ham, peppers, leeks, eggs and tomato sauce	
Melon con Jamón	8.50
Serrano ham with melon	
Patatas bravas (V)	5.50
Roasted potatoes, spicy tomato sauce and aioli	
Pimientos de padrón (V)	5.50
Pan fried padron peppers with Maldon salt	
Hígado de ternera encebollado	7.00
Pan fried calves liver, white wine and onions	
Fabada Asturiana	6.50
Bean stew with pork and Spanish chorizo	
Alas de pollo	5.50
Chicken wings with spicy tomato sauce	
Chuletas de cordero a la plancha	3.95 Each
Grilled lamb cutlets	
Albóndigas con salsa (G) (E) (D)	6.50
Beef meatballs, fine chopped vegetable and tomato sauce	

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

A discretionary 10% service charge will be added to the bill

TAPAS

Pulpo a la gallega	14.00
Octopus with sliced potatoes, olive oil, paprika and moldon salt	
Chorizo al vino	5.50
Chorizo and red wine	
Costillasa de cerdo	5.50
Spare ribs with barbeque sauce	
Tortilla Española (M) (E)	5.50
Spanish omelette	
Ensaladilla Rusa (E)	5.50
Tuna, boiled eggs, carrots, potatoes, peas and mayonnaise	
Pollo al ajillo	5.50
Pan fried Chicken with garlic, paprika and white wine	
Queso manchego y membrillo (M)	6.50
Manchego cheese, quince and grapes	
Ensalada de papas (M) (E)	6.50
Potato salad; capers, red onions, green beans and salad cream	
Pisto de verduras (M)	6.50
Vegetable ratatouille with fresh mint and a hint of spice	

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

A discretionary 10% service charge will be added to the bill

MENU

Please note: Paella Min for 2

PAELLA

Paella mixta 33.00

Seafood, chicken, chorizo, beans and mixed peppers (2 people)

Paella de marisco 33.00

Mixed seafood, piquillo peppers and beans (2 people)

Paella Valenciana (V) 29.00

Chicken, chorizo, piquillo peppers, French beans and butter beans (2 people)

Paella de verduras 25.00

Mixed seasonal vegetables – artichokes, courgettes, peppers, leeks, onions, green beans and rosemary (2 people)

PESCADO

Filetes de lubina a la meunière (D) 18.75

Pan fried filleted Sea Bass with capers and lemon butter sauce

Salmon a la plancha (D) 17.75

Grilled salmon with red peppers and creamy saffron sauce

Bacalao al Vall de Cavall 22.00

Baked salted cod with fresh peppers, onions, olives, white wine and tomato sauce

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

A discretionary 10% service charge will be added to the bill

MENU

CARNE

Chuletas de cordero a la plancha 18.50
Grilled lamb cutlets

Pollo Vall de Cavall (D) 17.50
Pan fried chicken breast, portobello mushrooms, cream and Dijon mustard

Entrecot a la parrilla 22.00
Grilled Sirloin steak

Solomilo a la parrilla 24.00
Grilled fillet steak

sauces – Peppercorn (D) Gravy or Diane (D)

VERDURAS 4.50

Spinach / Broccoli / French beans / Mangetout

Rosemary roast potatoes / New potatoes / chips
(B)

Selection of mixed vegetables and 5.75
rosemary potatoes (B)

ENSALADA salad dressing (E) 4.75

Tomato and onion / green salad / Mixed salad

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

SPECIALS

Oven warmed camembert with fresh
baked crostino 12.75

Spanish tabla (Board): 12.95
(Chorizo Iberico, serrano ham,
manchego cheese and olives)

Lomo de cordero con calvados: 22.75
Roasted lamb tenderloin with calvados
and pepper sauce

Costilla de ternera: 19.75
Slowed cooked beef rib in Rioja wine
sauce

Grilled Dover sole with lemon butter
and capers 29.50

T- Bone Steak 28.50

SPECIALS MAY VARY WEEKLY

Contains: (G) - Gluten (E) - Egg (D) - Dairy (S) - Sesame seeds (B) - Butter. (V) - Vegetarian

