

COCKTAILS

SPECIAL OFFER!!!
BUY 1, 2ND HALF PRICE, BEFORE 8PM

MOJITO

Suffolk Distillery Rum, mint and lime

ELDERFLOWER COLLINS

*Floral, delicate elderflower, hint of cucumber,
Adnams Copper House Gin*

LYCHEE MARTINI

Sweet fresh Lychee, Sapling vodka

COSMOPOLITAN

Absolut Citron Vodka, Cointreau, cranberry and lime.

CHAMBORD BRAMBLE

Chambord black raspberry liqueur, Copperhouse Gin, lemon

ESPRESSO MARTINI

Vodka, coffee liqueur, a hint of vanilla.



FOR THE TABLE

Pan con Allioli (V) 6.9

Warm bread with home-made garlic mayonnaise

Pan con tomate (VG) 6.9

Warm bread with grated tomato and garlic olive oil

Home-made hummus & flat-bread (VG, GFO) 7.9

Extra Ciabatta bread (V) 2.5

Mixed Mediterranean olives (V, GF) 3.9

Bresaola (GFO) 9.9

Cured beef, potato cake, horseradish

Prosciutto (GFO) 9.5

Cured pork, Parmesan, capers, rocket, olive oil

Anchovy 'Banderillas' (GF) 6.5

Green olives stuffed with red pepper, wrapped in anchovies

TAPAS

Padrón peppers (VG, GF) 6.5

Maldon sea salt

Patatas Bravas (VGO, GF) 7.5

*Crispy fried potatoes, spicy 'brava' sauce, allioli
+ Fried egg 2.5*

Truffled Wild mushrooms & garlic on toast (VGO, GFO) 8.9

Roasted red pepper salad (VGO, GF) 9.9

*Onions, capers, olives, boiled eggs
+ Add Yellowfin Tuna 4.9*

Shakshuka (V, GFO) 13.5

*Tomatoes, peppers, baked egg, Rocket, Ciabatta
+ Merguez sausage 3.9
+ grilled Halloumi 3.9*

Burrata 7.9

Crostini, sundried tomatoes, olive tapenade, herb oil

Fabada Asturiana (GF) 9.5

White bean & chorizo stew, Ciabatta bread

Pork paté with Cognac (GF) 6.9

Crostini, rocket salad

Prawns 'al ajillo' (GF) 9.9

Garlic, olive oil, pimentón (smoked paprika), sherry

Truffle Mortadella 'Pinxo' (GF) 7.9

Open sandwich, pistachio crumble

Pan fried sardines (GF) 12.5

Romesco sauce, chimichurri verde

Seabass with cous-cous (GF) 13.5

Sundried tomatoes, black olives, capers, chamoula

Our menu has been lovingly curated using only the best quality seasonal produce, sourced locally. (Menu subject to change).

V=Vegetarian, VG=Vegan, VGO=Vegan Option, GF=Gluten Free, GFO=Gluten Free Option.

PLEASE INFORM US OF ANY ALLERGIES - TO BOOK CALL 01255 401101

AFTERS

DESSERTS

Warm Baklava Sundae (V) 9.9

Vanilla ice-cream, whipped cream, pistachios, date syrup

Warm Chocolate Cherry Brownie (V) 6.9

Vanilla ice-cream

Affogato (VGO,GF) 7

Vanilla ice-cream, double espresso, (add Brandy or Baileys for £3)

TEA & COFFEE

Espresso 2.2/2.7

Macchiato 2.3/2.8

Latte 3.5/3.8

Cappuccino 3.5/3.8

Americano 2.9/3.2

Flat White 3.6

Cortado 3.6

Mocha 3.7/4

Café Carajillo 6

Espresso, Licor 43

Breakfast Tea 2.6

Earl Grey Tea 2.7

Chai Latte 3.9

Tea Pigs Herbal Tea 2.9

Organic Hot Chocolate 3.5/3.9

Moroccan Mint Tea 3.5

(add two Baklava for £2.50)

AFTER DINNER DRINKS

Monkey Shoulder Whisky (50ml) 8

Courvoisier VS Cognac (50ml) 8

Maker's Mark Bourbon (50ml) 7

Baileys (50ml) 6.5

Licor 43 (25ml) 4.2

Limoncello (25ml) 4.5

El Banderra Vermouth (70ml) 9

Blandy's Madeira Port (70ml) 8

Pedro Ximenez Sherry (70ml) 9

Gonzales Byaz Cream Sherry (70ml) 9

Our menu has been lovingly curated using only the best quality seasonal produce, sourced locally. Our fresh produce is from Anglia Produce, our fish from Youngs Fishmongers and our meat from Wrights Butchers, both in Frinton.

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