

# TAPAS

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

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<b>Gambas al ajillo</b>	8.50
Prawns with garlic, chili and olive oil	
<b>Jamón serrano gran reserva</b>	8.50
Jamon serrano gran reserve	
<b>Jamón Ibérico pata negra</b>	25.00
Iberico ham pata negra with toasted <u>bread</u> and fresh tomato	
<b>Huevos a la flamenca</b>	7.50
Potatoes, chorizo, ham, peppers, leeks, eggs and tomato sauce	
<b>Melon con Jamón</b>	8.50
Serrano ham with melon	
<b>Patatas bravas (V)</b>	5.50
Roasted potatoes, spicy tomato sauce and aioli	
<b>Pimientos de padrón (V)</b>	5.50
Pan fried padron peppers with Maldon salt	
<b>Hígado de ternera encebollado</b>	7.00
Pan fried calves liver, white wine and onions	
<b>Fabada Asturiana</b>	6.50
Bean stew with pork and Spanish chorizo	
<b>Alas de pollo</b>	5.50
Chicken wings with spicy tomato sauce	
<b>Chuletas de cordero a la plancha</b>	4.75 Each
Grilled lamb cutlets	
<b>Albóndigas con salsa (G) (E) (D)</b>	6.50
Beef meatballs, fine chopped vegetable and tomato sauce	

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<b>Pulpo a la gallega</b>	14.00
Octopus with sliced potatoes, olive oil, paprika and moldon salt	
<b>Chorizo al vino</b>	5.50
Chorizo and red wine	
<b>Costillasa de cerdo</b>	8.50
Spare ribs with barbeque sauce	
<b>Tortilla Española (V) (E)</b>	5.50
Spanish omelette	
<b>Ensaladilla Rusa (E)</b>	5.50
Tuna, boiled eggs, carrots, potatoes, peas and mayonnaise	
<b>Pollo al ajillo</b>	5.50
Pan fried Chicken with garlic, paprika and white wine	
<b>Queso manchego y membrillo (V)</b>	6.50
Manchego cheese, quince and grapes	
<b>Ensalada de papas (V) (E)</b>	6.50
Potato salad; capers, red onions, green beans and salad cream	
<b>Pisto de verduras (V)</b>	6.50
Vegetable ratatouille with fresh mint and a hint of spice	

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# MENU

Please note: Paella Min for 2

## PAELLA

Paella mixta 35.00

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

Paella de marisco 35.00

Mixed seafood, piquillo peppers and beans (2 people)

Paella Valenciana (V) 33.00

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

Paella de verduras 31.00

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) 18.75

Grilled salmon with red peppers and creamy saffron sauce

Bacalao al Vall de Cavall 23.75

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

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# MENU

## CARNE

Chuletas de cordero a la plancha 23.75  
Grilled lamb cutlets

Pollo Vall de Cavall (D) 17.75  
Pan fried chicken breast, portobello mushrooms, cream and Dijon mustard

Entrecot a la parrilla 22.75  
Grilled Sirloin steak

Solomilo a la parrilla 24.75  
Grilled fillet steak

saucos – 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

**WE ARE OPEN FOR MOTHERING SUNDAY  
SUNDAY 27<sup>TH</sup> MARCH  
FOR LUNCH AND DINNER**

## **SPECIALS**

Spanish Tabla 12.95  
Chorizo Iberico, serrano ham,  
manchego cheese and olives

Grilled Hallumi with cherry tomatoes,  
red onions & balsamic dressing. 9.50

Smoked salmon, cream cheese and  
grilled courgette rods with a hint of  
spice 10.75

Tomahawk Steak 40.00

Baked lemonsole fillets with white  
wine, cream and mushroom sauce  
21.00

**WE ARE OPEN FOR BREAKFAST  
09:00 – 12:00  
MONDAY – SATURDAY  
SUNDAY CLOSED**

