

Tier 1

Mozzarella and Pizzutello tomato skewers (v)

Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard

Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)

Nocarella green & giant black olives (vg)

Rosemary focaccia

£11pp (min 20)

Tier 2

Patas bravas - crispy potatoes in a rich pomodoro sauce (v)

Home-made Spanish pork & beef meatballs wit house blend spices

Mozzarella and Pizzutello tomato skewers (v)

Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard

Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)

Nocarella green & giant black olives (vg)

Rosemary focaccia

£14pp (min 20)

Tier 3

Gambas chilli & garlic prawns - fire roasted in olive oil & finished with parsley

Spanish omelette – sauted onion, garlic & herb potatoes (v)

Home-made Spanish pork & beef meatballs wit house blend spices

Mozzarella and sunblush skewers (nice ones)

Mozzarella and Pizzutello tomato skewers (v)

Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard

Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)

Nocarella green & giant black olives (vg)

Rosemary focaccia

£17pp (min 20)

(Veggie/vegan options available on request and bespoke menus for smaller bookings!)

English breakfast/filter coffee/Eager juices/biscuits @ £2.5 +VAT pp/ £5 +VAT pp all day