

COLD DELI

Our deli is available all day - enjoy as an appetiser with our small plates or compliment with a drink. All of our ingredients are fresh and where possible we endeavour to source from the finest continental suppliers.

MEDITERRANEAN SPECIALITIES

Olympia Olives

Diced cheese, pitted Kalamata and green Beldi olives with basil and sun dried tomatoes.

£3.95

Vinci Olives

Large pitted green Chalkidiki olives with mushrooms, peppers and garlic.

Hot Chilli Olives

Purple Coquillos and green Beldi olives with herbs and chilli

Peppers Stuffed with Feta and Herbs

Spicy red bell and zingy long shaped green crunchy peppers stuffed with feta and ricotta cheese in oil.

Stuffed Vine Leaves

Vine leaves stuffed with aromatic rice and herbs

Sun Blushed Tomatoes

Soft and succulent Italian sun blushed style tomatoes in oil with oregano and garlic.

Grilled Mushrooms

Char grilled champignon mushrooms marinated in seasoned chilli and garlic oil

Grilled Zucchini & Aubergines

grilled courgettes and succulent aubergines, marinated with herbs & spices in oil

Mix It Up Meze

1 for 2.95 2 for 5.50

3 for 7.95 4 for 9.95

(Does not include Olympia Olives)

CHEESE

Cheese Platter

English and Continental cheeses of the day, served with seasonal chutney, baked crackers and bread.

7.95

Baked Camembert

(available lunch & evenings only)

Box baked with rosemary and garlic. Served with grapes and crusty bread.

7.95

FISH

Marinated Anchovies

Natural silver anchovy fillets in a zesty light oil.

£3.55

Tuna Bell Peppers

Tangy baby bell peppers filled with tuna and marinated in oil.

£3.55

Insalata Di Mare

Italian Seafood cocktail with cuttlefish, mussels, prawns, squid and octopus. Dressed with sunflower oil and white wine.

£4.75

MEAT

Jamón Serranno

Traditional Spanish dry-cured ham matured over 12 months on the Sierra Mountains.

Served with bread sticks and crusty bread.

5.95

Parma Ham

Salt cured Parma ham with a sweet and soft texture, Matured for 18 months and served with

bread sticks and crusty bread.

5.95

TO COMPLIMENT

Dipping Breads

Freshly baked Artisan bread, with fine organic virgin olive oil, green pesto & aged balsamic vinegar

3.95

Bread and Alioli

Country bread with garlic mayonnaise

2.45

Hummus

Made fresh everyday and served with warmed pitta bread

3.55

the Lounge Platter

Our signature platter, includes traditional Spanish cured meats, mixed olives, manchego cheese, freshly baked rustic bread with an extra-virgin olive oil and pesto dip

.... definitely an appetiser to share!

12.00

NUTS

Smoked Mixed Peanuts or Salted Cashews

2.00

Opening Hours Monday to Saturday - 9am to 11pm (Mon 10pm) Sunday - 10am to 5pm

SMALL PLATES

MEAT

Pork Tenderloins

Grilled pork packed with a tangy apricot stuffing, wrapped in prosciutto ham
6.00

Croquetas

Oven-baked breaded potato, stuffed with chicken and ham
3.90

Chicken and Chorizo Skewers

Succulent pieces of chicken breast and cured Chorizo, skewered and marinated.
4.50 (3) / 6.25 (4)

Pork and Scallop Torres

Pan-fried garlic scallop atop oven roasted pork tenderloin, on a bed of pea purée
9.25

Lamb Kofta

Fragrant and tender, grilled mini lamb Kofta meatballs with a light kick and minted cucumber dressing.
4.95

Stuffed Mushroom

Fresh mushroom packed with chorizo sausage, mozzarella cheese and herbs
3.95

Spanish Chicken

With chorizo and tomatoes; full of rich Spanish flavours
5.25

Seared Barbary Duck

Succulent duck breast on pak choy with fresh plum sauce
9.50

Meatballs

Seasoned Pork and Beef meatballs in our rich homemade tomato and basil sauce.
3.85 (4) / 6.25 (8)

Chorizo Frito al Vino

Spicy Spanish sausage, flavoured with paprika and garlic, sautéed in red wine
4.95

Mozzarella Wraps

Bufala Mozzarella pearls wrapped in prosciutto ham
4.25

Prawn and Serrano Skewers

Succulent prawns wrapped in Serrano ham, with a squeeze of lemon
5.95 (2)

PATATAS BRAVAS

Fried potatoes served Spanish style with a choice of Canary Island fiery Mojo sauce or Aioli
3.50

ROSEMARY POTATOES

Baby potatoes slowly roasted in extra virgin olive oil, fresh rosemary and flaked sea salt
3.50

VEGETARIAN

Ajillo Mushrooms

Pan-fried in virgin olive oil, lemon juice, chilli, garlic and Spanish sherry
4.95

Vegetable Paella

Seasoned rice with peas, mushrooms, vegetables, red peppers, and spices
5.25

Croquetas

Oven-baked breaded potato, stuffed with freshly ground spinach
3.90

Stuffed Mushroom

Fresh mushroom packed with mozzarella cheese and herbs
3.95

Glazed Vegetable Skewers

Seasonal Mediterranean vegetable kebabs marinated in herb oil
4.25

Seasonal Green Vegetables

(choice changes daily—please ask for today's)
Green beans seasoned with paprika and sautéed with pine kernels
or
Florettes of broccoli with a sweet chilli and sesame sauce
3.90

SIDE DISHES

Feta Bake

Oven-baked feta with oregano and tomato with rustic bread
4.25

Ensalada Verde

House side salad with shaved parmesan
3.75

Ratatouille

Sautéed vegetables served casserole style with ciabatta bread
3.90

Bruschetta

Diced tomatoes, fresh basil, and garlic on ciabatta bread
3.90

Baked Camembert

Box baked with rosemary and garlic. Served with grapes and crusty bread.
7.95

Garlic Bread

Freshly baked baguette oozing in garlic butter and herbs 2.85
with mozzarella cheese 3.50

Farmhouse bread

Freshly baked crusty bread to compliment your tapas
1.45

FISH

Fresh Fish Cakes

Poached Salmon and potato in seasoned breadcrumbs with a zesty dill mayo
5.50

the Lounge Paella

Seasoned rice with fresh king prawns, calamari, peas, mussels, chorizo, red peppers, mushrooms and spices
6.95

Breaded Calamari

Lightly breaded strips of oven roasted, soft Calamari, served on a crisp bed of salad with aioli dip
4.60

Pan-fried Seabass

Pan-fried in garlic and parsley butter, served atop lightly toasted crostini
6.95

Sweet Chilli Gamba Prawns

Huge Gamba prawns marinated in our fresh sweet chilli sauce, pan fried.
- a signature Lounge dish.
9.45

Pan-fried Tiger Prawns

In Tabasco infused sherry
or
Drizzled in zesty lime juice
6.50

All of our ingredients are fresh and where possible we endeavour to source from the finest local suppliers. Please be aware that some of our dishes may contain nut traces.

A discretionary service charge of 10% will be added to parties of 6 or more