



*Starting an evening of romance and style
You'll toast your love with*

TAITTINGER *Champagne*

*Choose from a great selection of
continental anti-pasti, Cured meats
and dipping breads.**

*Followed by a superb selection of freshly
prepared small plates, tapas and special fish
dishes ideal for sharing**

*While enjoying the sophisticated
atmosphere of the Lounge*

*With a seductive close of sensual
fresh fruit hand dipped in Belgium
chocolate, French mini macaroons
and petit fours and of course,
a keepsake rose.*



*Celebrate your love
£20 per couple*

** Anti-pasti, tapas and small plates not included in table price*

Valentine's Weekend

10th, 11th, 13th &
14th February



COLD DELI

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

All of our ingredients are fresh and where possible, we endeavour to source the finest local suppliers.

CHAMPAGNE

	125ML	750ML
PROSECCO NV Le dolci colline, Venito, Italy (11.5%) <i>Gently sparkling fizz with fresh green apple aromas. Delicate and lively fruit and a clean, refreshing finish.</i>	3.85	17.95
PROSECCO EXTRA DRY NV Fantinel, Venito, Italy (11.5%) <i>Attractive straw-yellow appearance with delicate floral tones. Consistently popular, lively, classic sparkling wine. Perfect for any occasion</i>		22.95
REVENTOS RESERVA CAVA NV Codorníu, Catalunya, Spain (11.5%) <i>Bright straw yellow with fine, delicate bubbles. Intense aroma of pineapple and stone fruit along with the more classic aromas of citrus fruit and apple.</i>		23.95
PROSECCO EXTRA DRY NV Rocco, Venito, Italy (12.5%) <i>Elegant with a touch of richness and a lovely creamy fizz</i>		24.95
DUVAL-LEROY VINTAGE 1999 <i>Vintage Champagne at a wicked price. Rich and creamy with flavours of peach, honey and roasted almond. Bright and refreshing.</i>		32.00
MOËT & CHANDON NV <i>A well know blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints</i>	6.50	39.00
TAITTINGER BRUT NV		45.00
VEUVE CLICQUOT NV <i>Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours</i>	8.50	50.00
BOLLINGER BRUT NV		58.00
MOËT & CHANDON GV 2000		60.00
RUINART BLANC DE BLANC NV <i>Elegant fresh citrus fruits with white flowers and a hint of peach</i>		74.00
PERRIER-JOUËT BELLE EPOQUE BRUT 1999/2000		89.00
DOM PÉRIGNON VINTAGE 2000 <i>Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years</i>		120.00
VEUVE CLICQUOT GRAND DAME VINTAGE BRUT 1998 <i>This Prestige Cuvée from Veuve Clicquot of La Grande Dame 1998 Champagne is only produced in very limited amounts from 8 Crus selected from Madame's own vineyards.</i>		130.00
KRUG GRAND CUVEÉ MV <i>A gleaming gold colour, an extravagantly expansive bouquet, with an almost creamy texture. Then, an explosion of flavours, at once mellow and mature, crisp and clean. Toast, soft spices, dried and candied fruit.</i>		140.00



ROSÉ WINE

175ML 750ML

PINOT GRIGIO BLUSH

3.95 14.95

Sanvignilio, Puglia, Italy (13.5%)
A fresh and lively wine with ripe peach and citrus fruit aromas

MALBEC ROSÉ

4.20 15.95

Etchart, Salta, Argentina (11%)
A deliciously fruity rose that is quite full-bodied and intense. It has elegant, floral aromas of roses, with honeysuckle notes and red berry and cherry flavours

WHITE ZINFANDEL

16.95

Vandange, California, USA (11%)
A delicious salmon pink medium sweet rose with off dry strawberry flavours

CASAL MENDES

16.95

Caves Alianca, Portugal (13.5%)
Coral in colour, light and refreshing with a petillant hint of sparkle

ZINFANDEL ROSÉ

4.95 18.95

Robert Mondavi, Twin Oaks, USA (12.5%)
Delicate and refreshing Californian rosé with a hint of sweetness

ROSÉ CHAMPAGNE & SPARKLING ROSÉ

125ML 750ML

PINOT GRIGIO SPUMANTE NV

4.25 19.95

Cielo e terra, Veneto, Italy (11.5%)
Coral pink Pinot Grigio Spumante Blush with a fruity and appealing floral and fresh fruit bouquet.

SPUMANTE ROSÉ NV

20.95

Fantinel, Veneto, Italy (12%)
Pretty-pink rosé with a touch of richness on the red-fruit scented palate, made from Pinot Noir and Chardonnay.

PINOT NOIR ROSÉ CAVA NV

22.95

Codorníu, Catalunya, Spain (11.5%)
Cava reminiscent of recently picked and deliciously ripe summer fruits - particularly raspberries and blackcurrants. Fresh tasting with a very subtle citrus flavour.

PROSECCO ROSÉ NV

24.95

Rocco, Veneto, Italy (12%)
Rose petal and pomegranate in colour. Flowery with hints of raspberries, cranberries and cherries. It has an intense fine and fruity flavour.

MOËT & CHANDON ROSÉ NV

7.50 45.00

Salmon-pink on colour, this has a wonderful fresh, floral style with summer strawberry flavours

VEUVE CLICQUOT ROSÉ NV

55.00

RUINART ROSÉ NV

74.00

A blend of premier Cru Chardonnay and Pinot Noir giving great finesse and elegance. Very fine, profuse and sustained long lasting bubbles.



ANTI PASTI

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 Serrano

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, brie, 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

Please be that some of our dishes may contain traces of nuts. A discretionary service charge of 10% will be added to parties of 6 or more

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)

Beef Mediterráneo Skewers

Succulent rump steak marinated in white wine, orange & garlic. Skewered with peppers & cherry tomatoes
6.95 (2)

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 choi 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

Bacon Steak & Grilled Halloumi

Bacon fillet with grilled halloumi and cherry tomato
5.45

Baby Back Ribs

Glazed pork ribs marinated in garlic, sherry, red wine and paprika
6.95 (4)

PATATAS BRAVAS

Roasted potatoes served Spanish style with a choice of Canary Island fiery Mojo sauce, Aioli or infused with fresh rosemary and flaked sea salt
3.50

VEGETARIAN

Stuffed Beef Tomato

A Mediterranean classic packed with mozzarella, breadcrumbs, oregano & garlic butter
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

SALADS & SIDES

Feta Bake

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

Strawberry & Feta Salad

Red & green salad with almonds, feta, strawberries and balsamic dressing
4.45

Ratatouille

Sautéed vegetables served casserole style with ciabatta bread
3.90

Serrano Ham with Rocket

Dressed with olive oil, orange juice, sea salt and ground pepper
4.95

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 garlicbutter and herbs 2.85
with mozzarella cheese 3.50

FISH

Stuffed Cherry Tomatoes

with salty anchovies & olives (3) and white crab meat with salad (3)
5.95

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

Sardines with lemon & chilli

Pan-fried sardine fillets marinated in fresh lemon, chilli and dill
4.95

Pan-fried Tiger Prawns

In Tabasco infused sherry or
Drizzled in zesty lime juice
6.50

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