

PARA PICAR

Aceitunas DF GF VE	£3.50
mixed olives marinated in lemon, garlic & chillies	
Pan de la Casa DF GF* VE	£3.50
warm house bread with olive oil & balsamic vinegar	
Pan de Ajo con Queso GF* V	£3.95
garlic baguette with melted cheese	
Pan Catalan GF* V	£3.95
garlic infused baguette with fresh tomato salsa & olive oil	
Pan Catalan/Pan de Ajo con Queso GF* V	£3.95
half & half for when you can't decide!	

Boquerones DF GF	£4.50
white anchovies marinated in olive oil	
Padron Pimientos DF GF VE	£4.50
pan fried peppers in garlic topped with sea salt flakes	
Buenos Nachos V GF	£7.95
corn chips with melted cheese, fresh chillies, fresh tomato salsa, sour cream & guacamole	
Bluebell Bar Bites DF GF VE	£5.95
a trio of bar snacks - marinated olives, homemade potato crisps & fried Spanish almonds	

TAPAS

Tapas is not a particular type of food, anything can be tapas! Tapas are not starters they are usually one quarter size of a full meal hence we recommend 3-4 dishes per person. These are then served 'as and when' they are ready.

This is a great way to share and try the many different flavours offered. You are not limited to 'meat and 2 veg'.

Disfrutar!

TAPAS DE CARNE

Chorizo Frito Picante A DF GF	£5.75
pan fried spicy chorizo cooked with fresh chillies, peppers & onions in a red wine sauce	
Croquetas Jamón Iberico	£5.50
Iberico ham croquettes	
Albóndigas DF	£5.85
homemade pork meatballs in a spicy tomato sauce	
Mejilla de Cerdo A	£6.80
pigs cheeks slow cooked in ale, served with braised savoy cabbage	
Pollo con Paprika GF A	£6.50
tender chunks of chicken breast pan fried with peppers & onions in a creamy paprika sauce	
Pollo con Suero de Leche GF*	£6.50
tender chicken breast marinated in buttermilk & deep fried	
Solomillo y Padróns DF GF	£8.25
strips of fillet steak with fried padron peppers	

TAPAS DE PESCADO

Gambas Pil Pil DF GF	£8.25
king prawns with chilli, garlic & paprika	
Calamari Andalusia DF GF*	£6.85
deep fried seasoned squid rings with homemade aioli	
Pasteles de Cangrejo DF	£7.50
spicy ginger crab cakes served with sweetcorn salsa	
Mejillones en Salsa de Azafrón y Coco GF*	£7.20
green lip mussels in a creamy coconut & saffron sauce, served with crusty bread	
Vieras Fritas GF	£8.60
pan fried scallops in butter served on a creamy cauliflower puree	

TAPAS VEGETARIANAS

Patatas Bravas DF GF V	£4.75
classic Spanish dish of fried potatoes sprinkled with paprika & topped with homemade spicy salsa & aioli	
Tortilla Espanola DF GF V	£5.25
potato, egg & onion omelette - a traditional favourite	
Champiñones Fritos A DF GF VE	£4.90
pan fried medley of mushrooms sautéed in a garlic & sweet sherry sauce	
Halloumi Fries GF V	£5.85
drizzled with a herby yogurt dressing & fresh pomegranate seeds	
Coliflor de Sésamo DF V	£5.95
sticky sesame cauliflower, deep fried, tossed in honey & soya sauce, sprinkled with toasted sesame seeds & fresh spring onions	
Queso de Cabra Frito GF* V	£5.95
deep fried Goats cheese drizzled with honey & sprinkled with oregano	
Judias Verdes DF GF VE A	£4.50
sautéed green beans, tossed in garlic, white wine & balsamic glaze	

ENSALADAS / GUARNICIONES

House Salad DF GF VE	£4.25
green leaves, cucumber, cherry tomatoes & red onions in our house dressing	
Fries DF GF VE	£3.25
skin-on julienne crisp fries	
Chunky Chips DF GF VE	£3.75
hand-cut chunky chips	



PAELLAS

Traditional Spanish rice dish cooked to order
Please allow up to 30 mins cooking time -
price per person

Chicken & Chorizo DF GF	£14.95
Seafood DF GF	£15.95
Mixed DF GF	£15.95
Vegetarian/Vegan DF GF VE	£13.95

DESSERTS

Chocolate Fudge Brownie GF V served warm with vanilla ice cream & drizzled with hot chocolate sauce	£5.95
Homemade Cheesecake V ask your server for today's delicious flavour served with pouring cream	£5.95
Crema Catalana V traditional Spanish dessert of caramelised custard served with homemade shortbread	£5.95
Affogato GF V a scoop of vanilla ice cream served with Amaretto and finished with a shot of espresso (Amaretto can be substituted with your choice of Liqueur)	£6.95

Churros V Spanish style doughnuts dusted in cinnamon sugar served with a chocolate dipping pot	
Single portion.	£5.95
Sharing portion	£6.50
Selection of Cheshire Farm ice creams & sorbets GF* V ask for today's flavours	
2 Scoops	£3.50
3 Scoops	£4.95
The Bluebell Cheese Board GF* V a trio of locally sourced cheese, served with Crackers, quince jelly, grapes & figs	£7.95

HOT DRINKS

Espresso	£2.25
Double Espresso	£2.65
Americano	£2.60
Cappuccino	£2.75
Latte	£2.95
Mocha	£2.95
Macchiato	£2.25
Liqueur Coffee	£5.75
Espresso & Brandy	£5.50
English Breakfast Tea	£2.25
Selection of Herbal Tea	£2.55
Hot Chocolate	£2.70

Why not try one of our **Boozy Hot Chocolates**, the perfect way to satisfy that
sweet craving when you can't manage a dessert **£5.50**
Choose from: Chocolate Orange, Tia Maria, Spiced Rum, Baileys or Disaronno

All of our dishes are cooked to order using fresh ingredients that are locally sourced where possible. We cannot guarantee our dishes are 100% nut free. Some dishes may contain bones. If you have any specific dietary requirements or allergens please inform a member of staff.

A discretionary 10% service charge will be applied to parties of 6 or more, 100% of gratuities are retained by our team members.

A- contains alcohol **DF-** dairy free **V-** vegetarian **VE-** vegan
GF/GF*- gluten free/*can be made gluten free- specify when ordering