

Ten Bottles

M E N U

C A S A S H A R I N G P L A T E

House Selection of Charcuterie meats, Manchego Cheese, Whipped Feta, Stuffed Peppers, Sun Dried Tomatoes.

Served with a selection of pickles, chutney, ciabatta bread and fresh fruits

£25.00

P A T A T A S B R A V A S

Crispy skin on new potatoes, served with a smokey bravos sauce and garlic aioli

£6.00

G A R L I C M U S H R O O M S

Sautéed mushrooms in garlic and white wine, with parsley and shallot butter

£6.00

G L A Z E D C H O R I Z O

Sliced chorizo and sautéed red onion in a rich red wine and honey sauce

£7.00

W H I P P E D F E T A

Whipped feta cheese with garlic and yogurt, dressed with honey and roasted nuts, served with ciabatta

£7.00

G A M B A S A L A I O L O

Garlic and paprika marinated prawns cooked in white wine, finished with a parsley and shallot butter

£9.00

H A N D R O L L E D M E A T B A L L S

Our locally sourced, hand rolled meatballs cooked in a tomato and paprika sauce

£8.00

C A S A C H E E S E

House cheese, topped with tomato and shallots served with fresh ciabatta (ask your server about our house cheese)

£8.00

S T U F F E D P E P P E R S

Sweet piquante peppers filled with cream cheese

£5.00

C A S A R I B S

Slow cooked, locally sourced, house ribs with a BBQ tomato gravy

£9.00

B R E A D A N D O L I V E S

Fresh ciabatta bread with a mix of olives and dipping oils

£6.00

T R I O O F P I N C H O S

Three slices of ciabatta with a variety of toppings (ask your server for todays selection)

£9.00
