

TAPAS

3 for 17.0, 5 for 28.0, 7 for 38.0

Gordal olives 6.0

Pan con tomate (ve) 7.0

rosemary focaccia, tomato and olive oil

Pimientos de Padrón (ve) 7.0

Padrón peppers grilled with olive oil and salt

Berenjena con vinaigrette tomate (ve) 7.0

grilled aubergine with fresh tomato vinaigrette

Escalivada con queso di cabra (v) 7.5

Fire roasted peppers, onions and courgettes with goats cheese, olive oil and garlic

Patatas bravas (ve) 7.0

crispy potatoes with spicy tomato sauce and aioli

Tortilla (v) 6.5

Spanish potato and onion omelette

Quesos azules (v) 8.0

blue cheese with honey and walnuts

Croquetas de queso (v) 7.0

cheese croquettes

Croquetas de jamón y queso 7.0

ham and cheese croquettes

Calamares fritos 8.0

salt and pepper squid, chilli, ginger and garlic dip

Gambas Pil Pil 10.5 (+ 3.0)

prawns sautéed in olive oil, garlic and chilli

Buñuelos de Bacalao 8.0

salt cod, potato and garlic fritters

Alitas de pollo 7.5

chicken wings with garlic and paprika glaze

Albóndigas 7.5

meatballs in tomato sauce

Chorizo al vino tinto 8.0

chorizo in red wine and honey

All our products are made in an environment where gluten and nuts are present. If you have any questions regarding allergens or dietary requirements, please speak to a member of our team. All our bread and bakery products are made in-house from scratch at our Bakery. All our ingredients are locally sourced wherever possible.

THE GLYNNE ARMS