



AC LOUNGE™

TAPAS 5.50 each

Catalan chorizo Rioja
Garlic buttered mushrooms (v)
Fish croquettes & aioli
Albondigas en salsa
Asparagus spears with parmesan & truffle dipping sauce (v)
Chicken & chorizo skewers
Pan fried mussels with lemongrass & chilli
Courgette, Manchego cheese & stuffed Peppadew peppers (v)
Pork belly bites with apple purée

3 for 13.00 or 5 for 20.00

Gambas bravas
Patatas bravas (v)
Harissa marinated chicken skewers
Breaded calamari with aioli
Antipasti skewers of cured meats & Mediterranean vegetables
Sautéed wild mushrooms with Manchego cheese & a splash of sherry
Cod brandada with toasted Catalan bread
Warm piquillo pepper salad with garlic & parsley (v)

TAPA TERMS

Tapas are a variety of small Spanish savoury dishes, typically served with drinks at a bar.

AIOLI	Means "oil and Garlic" in Catalan and is similar to mayonnaise
ALBONDIGAS EN SALSA	Meatballs in tomato sauce
ANTIPASTO	Literally "Before the meal", a selection of cured meats, olives, anchovies, artichoke hearts, peppers and sun dried tomatoes
BOCADILLO	Sandwich made with Spanish bread, cut length-wise not sliced. Traditionally seen as a humble food
BRANDADA	Emulsion of salt cod and olive oil
CHORIZO	Pork sausage spiced with garlic, peppers and juniper berries, smoked and dried
FRITADA SAUCE	The classic Mediterranean tomato sauce is given extra depth of flavour and body from the addition of roasted piquillo peppers
GAMBAS	Prawns
MANCHEGO	An aged cheese made in the La Mancha region of Spain from the milk of sheep of the manchega breed
MEMBRILLO	Popular Spanish paste made from quince, typically served with cheese
PAELLA	Valencian rice dish consisting of saffron, chicken, seafood, etc., cooked and served in a large shallow pan
PATATAS BRAVAS	Crisp potatoes served warm with a spicy tomato sauce
PIQUILLO PEPPER	Variety of chilli having a sweet taste with no heat, typically grown in Northern Spain
SERRANO HAM	Ham from the sierra or mountains is a dry cured Spanish ham

SOUP & SALADS

- Soup of day, rustic bread (v) **5.50** ③
- Mixed leaves, Peppadew peppers, spiced fried chickpeas & lemon dressing **5.50 / 9.50**
- Superfood salad of mixed leaves, cucumber, asparagus, sun-blushed tomatoes, feta cheese, grains & pomegranate pearls (v) **7.00 / 11.00**
- Classic Caesar of crisp leaves, cheese & garlic focaccia, croutons, crisp bacon & Caesar dressing **5.50 / 9.50**
- Add grilled chicken **3.50**, salmon fillet or prawns **4.00**

MAINS

- Salmon fillet - marinara sauce, Mediterranean vegetables & herb buttered potatoes **15.50**
- Beer battered cod fillet - chunky chips, pea purée & tartare sauce **14.50**
- Slow cooked duck leg - lentils, shallots & fennel **16.00**
- Grilled chicken breast - sauté porcini mushroom & mashed potato **15.00**
- Pork belly - apple purée & baby beetroot with potato gratin **14.50**
- Grilled 8oz Sirloin steak - garlic & parsley butter, steak cut chips & mixed salad **20.00**
- Classic steak and frites & garlic butter **16.50**
- Spanish omelette - Mediterranean vegetables, fries & garden salad (v) **12.50**
- Pork & leek sausages - mashed potato & onion gravy **14.00**

BURGERS

- Choose from:
- 100% beef burger, grilled chicken breast, spicy mozzarella & bean burger (v), pulled pork burger
- Served on a classic bun with lettuce, tomato, red onion, fries or Kettle Chips
- Choose 3 toppings:
- Bacon, Cheddar cheese, Manchego cheese, jalapeños, salsa, crispy onion, pulled pork top, onion ring, chorizo

PAELLA

- Mediterranean vegetable paella (v) **10.00**
- Saffron seafood paella with mussels, calamari & gambas **13.00**
- Add chorizo to either dish **3.00**

PASTA

- Beef meatballs, roast tomato, basil sauce & bucatini **12.00**
- Pappardelle with wild mushrooms & parmesan sauce (v) **10.00**
- Seafood orzo with calamari, gambas & mussels **13.00**

SANDWICHES

- All served with Kettle Chips & creamy slaw
- Add fries for **2.00**
- Pulled pork or vegetable (v) tortilla wrap **7.00** ③
- Philly cheese steak sandwich **9.00**
- Croque monsieur **9.00**
- Croque champignon (v) **9.00**
- add an egg to your croque **1.00**
- Salami & Manchego cheese bocadillo **7.50**

12" PIZZAS ③

- Four cheese (v) **12.50**
- Pepperoni **13.50**
- Grilled vegetable (v) **12.50**
- BBQ pulled chicken, jalapeños, fresh tomato & pickled red onion **14.00**
- Salami, 'Nduja, buffalo mozzarella & red chilli **14.00**
- Slow roasted pulled pork, chicken, meatballs, chorizo **14.50**

CREATE YOUR OWN PIZZA

- 14.00**
- Choose up to 3 toppings:
- BBQ pulled pork, meatballs, bacon, chorizo, pepperoni, jalapeños, chicken breast, Serrano ham, mushrooms,

SIDES

- Fries **3.50**
- Steak cut chips **3.50**
- Mashed potato **3.50**
- Potato gratin **3.50**
- Onion rings **3.50**
- Grilled vegetables **3.50**
- Fresh garden salad **3.50**

DESSERT ③

- Salted chocolate brownie with vanilla ice cream **5.00**
- Forest berry cake with dark chocolate ice cream **5.00**
- Crème caramel **5.00**
- Cheese platter
- Stilton, Manchego, Cheddar with crackers & membrillo **7.00**

Food allergens and intolerances: Please inform your server before ordering if you have a food allergen or intolerance. All food is prepared in an area where allergens are present. All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members.

All items denoted by ③ are available 24h.

