

SNACKS

ROASTED ALMONDS £2

GORDAL OLIVES £3

GRILLED BREAD £3

SMALL PLATES

BEEF EMPANADAS £3.5 each
SPINACH & RICOTTA EMPANADAS (v) £3.5 each
TIGER PRAWNS, CABRERA MAYO, LIME £8
SMOKED ANCHOVY CROSTINI £6
JAMON & CHORIZO £10.50

GRILLED CHORIZO £6.50
BOQUERONES / WHITE ANCHOVIES £5.5
MANCHEGO & MEMBRILLO (v) £6
PADRON PEPPERS (v) £4
IBERICO RIBS £6.50

MIXED PLATTER £18.5

TIGER PRAWNS, EMAPANADS, CHORIZO, ALMONDS, BREAD & OLIVES

MAINS

All steaks are grilled to order to your preference, other size options are available, please ask server

MEAT

300g **SIRLOIN** £19.5

300g **RIBEYE** £25.5

250g **FILLET** £25

MEAT TO SHARE

600g SELECTION of SIRLOIN, RIBEYE & FILLET £46

900g SELECTION of SIRLOIN, RIBEYE & FILLET & CHORIZO £69

BONE IN RIBEYE / CHATEAUBRIAND

Ask server for availability

SAUCES – PEPPERCORN / PEBRE / CABRERA MAYO / BERNAISE £2 each

CABRERA 8OZ CHEESEBURGER Main in house burger, glazed bun, garnish, Cabrera mayo, triple cooked chips	£13
PORTOBELLO MUSHROOM CHEESEBURGER (v) Grilled Portobello mushroom, cheese, homemade glazed bun, Cabrera mayo, triple cooked chips	£11.5
Add Chorizo/Free Range Egg.	£2/£1
IRISH LAMB CHOP. With your choice of any side	£18
GRILLED FREE-RANGE CHICKEN. With your choice of any side	£15.5
PAN FRIED, WILD, LINE CAUGHT SEABASS. With your choice of any side	£20
ROASTED CAULIFLOWER. (v) Hummus, black sesame and pomegranate	£10.5

SIDES

CREAMED SPINACH £4.5	DAUPHINOISE POTATOES £5	TOMATO & ONION SALAD £3.5
STEAMED SPINACH £4	TRIPLE COOKED CHIPS £4	MIXED SALAD £3.5
GRILLED PORTOBELLO MUSHROOMS £4	TRUFFLE & PARMESAN CHIPS £6	2 FREE RANGE FRIED EGGS £2
ROASTED CAULIFLOWER, HUMMUS, BLACK SESAME SEEDS, POMEGRANATE £5	2 GRILLED CHORIZO £4	CAVOLO NERO, CHILLI, GARLIC, ANCHOVY £4
	CREAMED WILD MUSHROOMS £6	

COCKTAILS

Rossini £8

Limoncello spritz £9

Monkey 47 £9

WHITE WINE

FINCA ANTIGUA BLANCO VIURA, 2016

175ml £6.5 250ml £8 Bottle £24

A complex unoaked Viura, showing aromas of pear, apricot and fennel, a balanced, energetic palate, a long fruity finish.

CASTEL FIRMIAN PINOT GRIGIO, 2016

175ml £7 250ml £8.5 Bottle £28

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

ALBACLARA GRAN RESERVA, SAUVIGNON BLANC, 2016

175ml £7 250ml £8.75 Bottle £29.5

This refined Sauvignon Blanc offers mineral aromas balanced with fresh citrus notes, delicate white peach and a touch of spice. The palate shows exceptional purity, with elegant herbal notes and a refreshing finish.

FINCA MONTEPEDROSO RUEDA 2015

Bottle £32

A vivid expression of the Verdejo grape, with its characteristic notes of fennel, green apple, cut hay and peach, this wine is also imbued with an extra depth and richness in the mouth. A very satisfying, fuller-bodied style of Rueda.

PROSECCO CA'DEL CONSOLE Glass 175ml £7.5 Bottle £27

ROSÉ WINE

VALDEMAR RIOJA ROSADO 2015

175ml £6.5 250ml £8 Bottle £23

Clear pale salmon colour with delicate raspberry fruits and elegant herb finish of garnacha overlaid with floral notes from the Viura grape.

DESSERT WINE

FINCA ANTIGUA MOSCATEL 2015

125ml £7 Bottle £22.5

A stunning mixture of concentration and freshness, tingling with orangey acidity and floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate. A tour de force!

RED WINE

CANDIDATO BARRICA 3 TEMPRANILLO 2015

175ml £6 250ml £7 Bottle £19.95

Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.

FINCA ANTIGUA GARNACHA 2013

175ml £7 250ml £8 Bottle £24.5

High aromatic intensity with initial hint of mineral, violets and ripe red berries notes of Indian ink and subtle nuances of new oak, tobacco and breadcrumbs.

NORTON LO TENGO MALBEC 2016

175ml £7.5 250ml £8.5 Bottle £26.5

This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.

RESERVA CARMENERE, HARAS DE PIRQUE 2016

Bottle £28.5

Mint, graphite and lots of fresh fruit on the nose, especially black fruit and blueberries. The palate is spicy with rosemary and cinnamon notes, and a smooth, supple mouthfeel with good balance and concentration.

MORANDE PINOT NOIR GRAN RESERVA 2015

Bottle £34

Purity and aroma are the hallmarks of this impressive single-vineyard Pinot Noir, which offers layer upon layer of raspberry, strawberry, fresh red cherry and summer flowers

MALBEC REMOLINOS VINEYWARD, FINCA DECERO 2015

Intense violet aromas and purity of raspberry and red fruit flavours, with a kick of white pepper, a very assured, sleek texture, and a long, energetic finish.

Bottle £38

MALBEC RESERVA BOTEGA NORTON 2012

Round and velvety, with flavours of ripe black fruit, violets, spices and tobacco. Long and complex on the finish.

Bottle £45

Speciality wines available upon request

Ask your server about our wine pairing evenings, which take place every 2nd Tuesday of the month

DRINKS

SOFT DRINKS

Orange juice	£2.20
Apple Juice	£2.20
Cranberry Juice	£2.20
Pineapple juice	£2.20
Coca cola	£2.50
Diet coke	£2.50
Lemonade	£2.50
San Pellegrino	£2.90
Aqua Panna	£2.90

BEERS / SPIRITS

Estrella 330ml	£3.80
San Miguel 330ml	£3.80

SPIRIT	175ml / 250ml £3.50 / £6.00
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SPIRIT mixer	£5.00 / £7.50
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SUPERIOR SPIRIT	175ml / 250 ml £5.00 / £8.00
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MIXERS	£2.00
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COFFEE

Espresso	£2.00 / £3.00
Americano	£2.20
Latte	£2.40
Cappuccino	£2.20
Flat White	£2.70
Macchiato	£2.25 / £3.25
Liquor Coffee	£4.75
Tea	£2.00
Herbal Tea	£2.20

MID WEEK OFFER

Tuesday- Thursday

Step 1. Choose from our nibbles or starters

Step 2. Choose from 200g Sirloin or Ribeye and a side of your choice.

Step 3. Finish with Churros!!

2 Course £20

3 Course £25

Includes complimentary glass house wine 125ml
Cannot be used in conjunction with other offers

KIDS MENU

100g STEAK or GRILLED CHICKEN or CHEESEBURGER with CHIPS, PEAS & ICE CREAM £9.5

DESSERTS

CHURROS	£6.00
MANDARIN/CHOCOLATE TIRAMISU	£6.50
CHOC POT	£5.00
ICE CREAM	£4.50
WILL'S NAN'S APPLE PIE	£6.00

SUNDAY ROASTS - Served until 4pm

BEEF	£16
LAMB	£16
CHICKEN	£14
KIDS ROAST inc ice cream	£9.50

All tips and service charges go to the staff

Food Allergies & Intolerances. Please always inform your server about any allergens or intolerances which may affect you. Cabrera provide allergen information for the 14 allergens recognized in the legislation. Whilst this means that allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. We accept all major credit cards. Our prices include VAT at the current rate. (v) Vegetarian (n) contains nuts