

TRES CORAZONES

TAPAS | BAR | GRILL

POSTRES

churros v | 7.25
warm chocolate sauce

ice cream & sorbets v | 5.50

*2 scoops:
ice cream*

*chocolate, vanilla, cappuccino, rum & raisin, cherry
sorbet
strawberry, blood orange, passion fruit,
blackcurrant*

coconut rice pudding VE, GF, DF | 6.95

with toasted coconut

apricot frangipane VE, N | 7.75

with raspberry coulis

lemon posset n, gf | 7.25
berry compote, biscotti biscuit

almond tart v, N | 8.25

with vanilla ice cream

lemon tart v | 7.75

with raspberry coulis

pedro ximenez affogato v | 8.25

with vanilla ice cream

cheeseboard v, gf | 14.00

*selection of Spanish artisan cheeses, oat cakes &
quince jelly*

PUDDING WINES & AFTER DINNER DRINKS

PX old fashioned | 11.25

bourbon, Pedro Ximenez sherry, bitters

moscatel de la marina 125ML | 6.75

*honey & balsamic aromas, light with a perfect
balance of sweetness & acidity*

pedro ximenez sherry 100ML | 6.90

*sweet & dark, unctuous flavours of figs,
raisins & dates*

espresso martini N | 11.75

vodka, kahlua, espresso

solera 1847 100ML | 6.90

*raisins, vanilla, oak & hints of hazelnut aromas
with the flavour of dates*

10yr lbv ruby port 100ML | 8.00

*rich & smooth with characteristic
dried fruit aroma*

COFFEE & TEA

café espresso *single | double* 2.75 | 3.25

americano 3.50

flat white 3.80

latte 3.80

cappuccino 3.80

café macchiato 3.25

mocha 3.95

carajillo *with spanish brandy* 7.25

hot chocolate 3.75

tea *breakfast, peppermint, mixed
berry, decafe* 3.60

A discretionary service charge of 10% will be added to all bills. 100% of this is shared between all our fabulous team

ALLERGY ADVICE

If you have any allergies or intolerances please let us know.

Some of our dishes can be adapted to suit your dietary requirements.

(GF) gluten free, (gf) can be made gluten free.

(DF) dairy free, (df) can be made dairy free, (V) vegetarian, (VE) vegan, (N) may contain nuts