

TRES CORAZONES

TAPAS | BAR | GRILL



olives | 4.90 ^{VE GF}
marinated in house

artisan bread | 4.85 ^{VE}
balsamic, EVOO

grilled artisan bread | 5.75 ^{VE}
fresh tomato



mahon marinado | 6.50 ^{GF}
rosemary, thyme, chili & garlic marinated Spanish mahon cheese

halloumi & carrot fritters | 8.75
with coriander yohgurt

padron peppers | 8.25 ^{VE GF DF}
sometimes mild, sometimes hot!

cheeseboard | 14.00 ^{V gf}
selection of Spanish artisan cheeses, oat cakes, quince jelly

croquettes | 9.95
traditional hand rolled Spanish croquettes

jamón ibérico | 14.25 ^{50g gf DF}
hand carved Iberian ham from acorn fed pigs, bread sticks

charcuterie for two | 21.00
selection of sliced meats, hummus, olives, mahon cheese served with artisan bread



chorizo | 9.50 ^{GF}
soft chorizo in white wine

chicken wings | 9.25 ^{DF GF}
honey & soy glazed chicken wings, chilli, coriander & spring onion

patatas bravas | 6.90 ^{ve GF}
crispy potatoes, spiced brava sauce, smoked garlic aioli

albondigas | 10.50 ^{DF GF}
meatballs in a rustic tomato sauce

spiced chickpeas | 9.50 ^{VE GF}
PX raisins, spinach, sweet potato

baked soft goats cheese | 9.95 ^{V gf}
honey & thyme, ciabatta

vegetable paella | 8.75 ^{VE GF}
valencian style, bomba rice

seafood paella | 11.75 ^{GF}
mussels, clams & tiger prawns, bomba rice

peeled king prawns | 10.75 ^{GF DF}
chilli & garlic oil

calamari | 9.95 ^{GF DF}
lime mayonnaise

chargrilled vegetables | 9.75 ^{GF VE}
aspagus, tender stem broccoli, spring onion & salsa verde

greek style salad | 8.50 ^{V GF}
feta, cucumber, tomato & red onion with cherry dressing

tomato salad | 7.75 ^{ve gf}
cherry tomatoes, red onion, basil, balsamic dressing & parmesan crisp

FROM THE GRILL

28 day dry-aged beef burger | 16.50 ^{df}
manchego cheese, tomato, rocket & crispy potatoes

chicken skewers | £15.75 ^{GF DF}
coconut, lime, chilli & coriander marinated chicken skewers with spinach & tomatoes

peppered steak and chorizo skewers | 16.95 ^{GF}
served with hoisin dressing rocket & tomato



STEAK STONE EXPERIENCE

sizzle sear and savour your steak, your way.

steaks arrive at your table on a piping-hot volcanic stone, letting you cook each bite exactly how you like it.

served with crispy potatoes or fries & choice of sauce

fillet 7oz		38.25
rump 10oz		26.95
ribeye 8oz		36.75
sirloin 8oz		28.75



saucés – peppercorn | mushroom & dijon

sides – fries | house salad | onion rings | 3.50

If you prefer your steak prepared by our chefs and served plated, simply let us know.

ALLERGY ADVICE

If you have any allergies, intolerances or questions about ingredients please ask your waiter.

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, ve can be made vegan, N may contain nuts

Tapas are designed to be shared and will come as soon as they are ready, not necessarily all together. We recommend 3 or 4 dishes per person for a perfect tapas meal. Please let us know if there are dishes you would like to have at the same time.

Our dishes are prepared from fresh ingredients so availability may sometimes be limited. A discretionary service charge of 10% will be added to all bills, 100% of this is shared between all our fabulous team members

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