TRES CORAZONES

TAPAS | BAR | GRILL

PUDDINGS

churros V | 7.50
warm chocolate sauce

ice cream & sorbets V | 5.50
2 scoops:
ice cream
chocolate, vanilla, cappuccino, rum & raisin, cherry, white chocolate
sorbet
strawberry, blood orange, passion fruit, blackcurrant, mango

Santiago tart N | 7.75
almond tart with vanilla ice cream

pedro ximenez affogato V | 8.25
with vanilla ice cream

cheeseboard V | 14.00
selection of Spanish artisan cheese, oat cakes & quince jelly

Basque cheesecake V | 7.75
with vanilla ice cream

coconut rice pudding VE, GF, DF | 7.25
with toasted coconut

PUDDING WINES & AFTER DINNER DRINKS

PX old fashioned | 11.25
bourbon, Pedro Ximenez sherry, bitters

moscatel de la marina 125ML | 7.25
honey & balsamic aromas, light with a perfect balance of sweetness & acidity

pedro ximenez sherry 100ML | 7.50
sweet & dark, unctuous flavours of figs, raisins & dates

espresso martini N | 11.75
vodka, kahlua, espresso

solera 1847 100ML | 7.50
raisins, vanilla, oak & hints of hazelnut aromas with the flavour of dates

10yr lbv ruby port 100ML | 8.50
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