



BAR & GRILL

Appetizers / Small Plates

HOME MADE BASKET OF BREAD WITH OLIVE OIL	4.50
MIXED OLIVES	3.30
STEAMED EDAMAME (MALDON SEA SALT)	3.95
CRISPY HALLOUMI FRIES	4.50
PANKO CRUSTED TORPEDO PRAWNS	8.95
TEMPURA FRIED PERUVIAN CHILLI (V)	5.25
BRASA VEGETABLE SPRING ROLL (V)	6.50
FRIED MAC N CHEESE BITES (V)	5.50
CHICKEN CROQUETTE	6.50
FRIED GYOZA	6.50
CUBAN OX TAIL SPRING ROLLS WITH SWEET CHILLI SAUCE	7.00
MEAT BALLS IN SPICED TOMATO SAUCE	8.50
MUSSELS IN GINGER BUTTER SAUCE	11.25
CALAMARI RINGS	8.99
CLASSIC BBQ WINGS	7.99
PERUVIAN SPICY WINGS	7.99
STICKY DIRTY WINGS	8.50
RISOTTO BALLS	6.99

Smoked Gun Burgers

all served with chips

PLANT BASED BURGER	11.50
with cheese, lettuce, pickle and burger sauce	
CLASSIC BURGER BEEF	14.50
beef patty with cheese, lettuce, pickles & burger sauce	
PAN CON LECHON (CUBAN PULLED PORK)	13.95
with cheese, lettuce, pickles and burger sauce	
DIRTY CHICKEN	13.95
butter milk chicken breast with cheese, lettuce, pickles and burger sauce	
BACON CHEESE DOUBLE	16.50
2 patty with cheese, bacon, lettuce, pickles and burger sauce	
SLOW COOKED BEEF RIB BURGER	14.50
with cheese, lettuce, pickles and burger sauce	
Add Extra Slice of Cheese for £1.00	

Mains

NO CARNE CHEESE QUESADILLA (V)	12.50
CHICKEN QUESADILLA	13.50
FISH OF THE DAY WITH CHICKPEA & CHORIZO STEW	17.00
HALF CHICKEN GRILLED WITH CHIPS	18.50
BABY BACK RIBS WITH HOMEMADE CHIPS & BBQ BEANS	19.50
SLOW COOKED BEEF RIB WITH BLACK BEAN RICE	18.50
GRILLED SIRLOIN STEAK & CHIPS	25.00
LAMB SHANK CURRY	21.95
Baby Vegetables and spiced green curry sauce	

Chino Latinos

Pinchos/Skewers

CHICKEN	17.50
grilled Chicken with spices on skewers	
PORK BELLY SKEWER	17.50
grilled pork belly with spices on skewers	
SQUID AND CHORIZO SKEWER	15.99
fresh squid, spanish chorizo red onions and mixed peppers	
CUMIN LAMB SKEWER	21.00
grilled lamb with cumin spices on skewers	
STEAK SKEWER IN CARAMELIZED SAUCE	23.00
grilled steak with black pepper sauce on skewers	
KING PRAWN SKEWER IN CARAMELIZED SAUCE	15.00
grilled king prawn with spices on skewers	

From the Wok all served with rice

ENCOCADAS DE POLLO	15.50
strips of chicken breast in spiced coconut sauce	
ENCOCADAS DE VERDURAS	13.50
baby vegetables and spiced green coconut sauce	
ENCOCADAS DE CAMARONES	18.50
prawns in spiced coconut sauce	
ENCOCADAS DE CARNE	18.50
beef in spiced green coconut sauce	
SALTADO DE VERDURAS	15.00
wok-fried plant based chicken with red onions, peppers and house seasoning	
POLLO SALTADO	15.50
wok-fried strips of chicken with red onions, peppers and house seasoning	
WOK FRIED PORK BELLY AND VEGETABLE	15.50
wok-fried pork belly with red onions, peppers and house seasoning	
GAMBAS SALTADO	17.50
wok-fried prawns with red onions, peppers and house seasoning	

Rice, Greens & Chips

WHITE RICE	3.00
BLACK BEANS RICE	3.50
CHIPS	3.50
SWEET POT CHIPS	4.50
MIX VEGETABLES	3.50

Desserts £6.50

CHOCOLATE BROWNIE WITH CREAM FRESH	
STICKY FRUIT PUDDING	
CHEESE CAKE WITH ICE CREAM	
ICE CREAM SELECTION	

ALL PRICES ARE INCLUSIVE OF VAT. ASK YOUR WAITER FOR ANY ALLERGIES

Sparkling Cocktails £9

KIR ROYAL	
Dash of Crème de Cassis topped up with Champagne	
BELLINI	
Peach Puree, Topped with Champagne	
BY THE RIVER	
Vodka, Cointreu, Rasberry Puree, Champagne	
BELLINI ROSSINI	
Muddle Fruits, Amaretto, Prosecco	

Martini Cocktails £9

CLASSIC MARTINI	
Bombay or Absolut, Vermouth, lovingly bespoke toYour taste: dry, olive, twist, dirty or Gibson	
FRENCH MARTINI	
Absolut, Chambord, Pineapple Juice	
MANHATTANI	
Makers Mark, Martini Rosso, Dash of Angostura Bitters	
COSMOPOLITANI	
Vodka, Cointreau, Lime Juice, Cramberry Juice	
ESPRESSO MARTINII	
Vodke, Frangelico, Chilled Espresso, Vanilla Liquor, Caramel Syrup	

Longer Libations £8.50

MOJITO	
Havana 3yrs, Fresh Lime, Brown Sugar, Mint muddled and charged with layer of Dark Caribbean Myer’s Rum	
CAIPIRINHA	
Cachaça, Lime Wedges & Sugar Choose from: Rasberry & Peach	
LONG ISLAND ICE TEA	
Absolut, Havana 3yrs, Bombay, Jose Cuervo Tequila, Cointreau and Lemon Juice topped up with Coca-Cola	
ALMOND BREEZE	
Bombay, Amaretto, Cranberry Juice, Pineapple Juice, Dash of Lemon Juice	
RUSSIAN BRIDE	
Absolut, Chambord, Rasberry Puree, Lime Juice, Vanilla Liqueur, Cranberry Juice	
CUBA LIBRE	
Havanna 3Yrs, Lime Juice, Mint, Lime Wedge & Coke.	
BLOODY MARRY	
Absolut, Tomato Juice, vigorously shaken with our own Spice Mix, Strained over Ice, Served with Celery Stick	
NEGRONI	
Gin, Campari, Sweet Vermouth	
BRAMBLE	
Gin, Lemon Juice, Sugar Syrup, Crème de Mure.	
SANGRIA	GLASS 9.50
Our secret recipe brought straight from Spain. Choose from: Cava, Red or White	
SANDRIA RED OR WHITE JUG	23.00
Our secret recipe brought straight from Spain.	
CLASSIC PIMMS JUG	17.50
Pimms, Lemonade, Orange, strawberry, Mint & Cucumber	

Frozen Cocktail £8.50

PINA COLADA	
White rum, Malibu, blended with fresh pineapple and coconut milk Daiquiri	
DAIQUIRI	
Havana, lime juice choose from raspberry, strawberry, passionfruit or lime	
MARGARITA	
Tequila, Cointreau, fresh lime and sugar	

Mocktails (non alcoholic) £8.50

VIRGIN MARY	5.80
Tomato Juice, vigorously shaken with our own Spice Mix, Strained over Ice, Served with Celery Stick	
SMILE	5.80
Fresh banana, strawberry, cranberry juice - blended for your pleasure	
SAN FRANCISCO	5.80
Pineapple Juice, Orange Juice & Dash of Grenadine	

Champagne GLS BTL

NICOLO ET PARADIS BRUT NV	8.95	50.00
they are located in Arsonval in the Aube Valley and their vineyards span 17 hectares across the Colombé-le-sec.		
MOËT & CHANDON IMPÉRIAL BRUT NV	75.00	
the Flagship of Moët & Chandon, Imperial represents the elegant style of this famous champagne house. A lively and generous wine with crisp bright fruit, a smooth palate and a light biscuity finish.		

Sparkling GLS BTL

PROSECCO EXTRA DRY	7.25	28.00
wine with crisp bright fruit, a smooth palate and a light bisculty finish.		

Rose 125ML 250ML BTL

PINOT GRIGIO BLUSH	4.35	7.40	21.00
TRASHUMANTE GARNACHA	4.35	7.40	21.00

White Wine 125ML 250ML BTL

SAUVIGNON BLANC	4.35	7.40	21.00
‘Hacienda Moule’ - Valle Central, Chile - pleasing lime and grapefruit aromas on the nose. on the palate it is fresh, with pear and herbaceous flavours			
PINOT GRIGIO	4.35	7.40	21.00
Aimorano			

Red Wine 125ML 250ML BTL

MERLOT	4.20	7.25	19.00
CABERNET SAUVIGNON	4.35	7.40	22.00
Chile			
MALBEC 34, MENDOZA			26.00

Whiskies 50ML

OBAN, 14 YEAR OLD, 43%			9.50
GLENFIDDICH, 12 YEAR OLD			6.50
MACALLAN, 10 YEAR OLD			7.00
LAPHROAIG, 10 YEAR OLD			7.00
TALISKER, 10 YEAR OLD, 45.8%			9.50
JAMESON’S			6.50
JACK DANIEL’S			6.80
WOODFORD RESERVE			7.50

Liquers 50 ML

AMARETTO DI SARONNO	5.50
BAILEYS	5.50
CHAMBORD	5.50
COINTREAU	5.50
FRANGELICO	5.50
GRAND MARNIER	5.75
MALIBU	5.50
SAMBUCA WHITE	5.00
SAMBUCA BLACK	5.00
SOUTHERN COMFORT	5.50
TIA MARIA	5.50
PASSOA	5.00

Liqueur Coffees

FRENCH COFFEE	7.50
Cognac, Coffee and Cream	
CAFÉ JAMAICA	7.50
Rum, Coffee and Cream	
IRISH COFFEE	7.50
Jameson Irish Whiskey, Coffee and Cream	
ITALIAN COFFEE	7.50
Amaretto, Coffee and Cream	
CALYPSO	7.50
Tia Maria, Coffee and Cream	
BAILEYS COFFEE	7.50
Baileys Liquor, Coffee and Cream	

Cider

REKORDERLIG STRAWBERRY & LIME	5.80
REKORDERLIG APPLE	5.80

Beers

SAGRES PINT	6.80
ESTRELLA Pint	6.80
Spanish atlantic lager	
BRASA LAGER	5.00
QUILMES 4.9% Btl	5.25
Argentinian lager	
CUSQUEÑA 5%	5.25
Peru, Cusquena is crisp, pure and totally refreshing	
TIGER BEER 4.8% Btl	4.50

Juices

ORANGE	2.99
PINEAPPLE	2.99
CRANBERRY	2.99
APPLE JUICE	2.99

Mineral Water 750ML

SOURCE STILL	3.50
SOURCE SPARKLING	3.50

Soft Drinks 50ML

DIET COKE	2.50
LEMONADE	2.50
COKE	2.50
GINGER ALE	2.50
FANTA	2.50
SODA WATER	2.50
BITTER LEMON	2.50

Hot Drinks

AMERICANO	2.75
ESPRESSO	2.75
LATTE	2.75
CAPPUCINO	2.75
TEA & INFUSION	2.75