

× SMALL PLATES & TAPAS

All plates are freshly prepared & may arrive at different times

CRISPY PORK BELLY // 6.5 ^{GF}
Spiced apple purée, black garlic purée, morcilla

CAMEMBERT // 7.5 ^{V, GFO}
Baked with rosemary, garlic & focaccia

HALLOUMI // 5.5 ^V
Crisp-fried halloumi, chilli jam

RED PEPPER HUMMUS // 5 ^{VG, GFO}
Served with toasted pitta bread

PAN FRIED OCTOPUS TENTACLE // 8 ^{GF}
Saffron emulsion, chorizo red wine, a honey reduction & crispy capers

LANGOSTINOS PIL PIL (4) // 8 ^{GF}
Shell-on Langoustines, garlic, chilli, lemon

PATATAS BRAVAS // 5 ^{VG}
Fried potatoes, San Marzano tomato sauce, house aioli

ENSALADA DE CASA // 4.5 ^{V, GF, VGO}
House salad of olives, tomatoes, red onion, cucumber, feta, house dressing

JAMON IBERICO // 12 / 50G ^{GF}
Hand-carved, 24 months dry cured Iberian ham

CROQUETTAS // 6 EACH 3 FOR // 15
- Iberian ham, white cheddar, aioli
- Tiger prawn, lemon mayonnaise
- Ox-tail, spiced apple puree

× LARGE PLATES

POLLO SUPREMO // 13 ^{GF}
Roasted chicken breast, creamy mashed potatoes, tender stem broccoli with a ratatouille sauce

HAMBURGUESA DE HALLOUMI // 12 ^{V GFO}
*Halloumi and grilled pepper burger served with lemon mayo
Choose between chips or salad
UPGRADE TO SWEET POTATO FRIES // 1*

HAMBURGUESA DE VENADO // 13 ^{GFO}
*Teign Valley Venison, blue cheese, chilli 'jamonnaise' served with fries or salad
UPGRADE TO SWEET POTATO FRIES // 1*

PASTEL DE PESCADO // 14
Mediterranean fish pie served with tenderstem broccoli and baby heritage carrots

MOUSAKKA VEGETAL // 12 ^{V GF}
Vegetarian Mousakka combining aubergine with black caviar lentils and served with salad and garlic bread

MUSHROOM KIEV // 12 ^{VG}
Oven-roasted Portobello mushrooms stuffed with a vegan Bechamel sauce topped with breadcrumbs. Served with tenderstem broccoli and roasted new potatoes.

CARRILLADAS // 14
Braised Iberian pork cheeks in a red wine jus, served with mashed potato and tenderstem broccoli

× LIKE SOME MORE BREAD? JUST ASK!

× ESPECIALES DEL DIA

FOR SPECIALS PLEASE ASK YOUR SERVER

× SIDES

FRIES // 3 ^{VG}

SWEET POTATO FRIES // 4 ^{VG}

GARLIC CIABATTA // 3 ^V

HOUSE OLIVES // 3.5 ^{VG, GF}

BREAD // 3 ^{VG}

SELECTION OF DIPS // 1 EACH 4 FOR // 3

Lemon mayo ^{VG, GF}

Aioli ^{VG, GF}

Mojo Rojo ^{VG, GF}

Chilli Jam ^{VG, GF}

Chilli 'Jamonnaise' ^{VG, GF}

× DOLCE / DESSERTS

CREMA CATALANA // 6 ^{GF}

Set custard flavoured with orange, lemon, cinnamon & cardamom

STICKY TOFFEE PUDDING // 6

Served with vanilla bean ice cream and a rich toffee sauce

PERA ESCALFADA // 6

Poached pear served on a biscuit crumb and ice cream

CHOCOLATE & ORANGE MOUSSE // 6 ^{GF}

HELADO 2 SCOOPS // 4 ^{GF}

Granny Gothard's Ice Cream: strawberries & cream, salted caramel, vanilla, peanut butter, vegan chocolate

× COCKTAILS

P*STAR MARTINI // 8.7

ESPRESSO MARTINI // 8.7

NEGRONI Campari, Martini Rubino, Quick Original // 8.5

MARGARITA Tequila, Cointreau, lime // 8

MEDITERRANEAN GARDEN // 8

Quick mixed berry & rose, elderflower tonic, lemon, cucumber

BRAMBLE Dry gin, lemon juice, Chambord // 8

MOJITO Bacardi, lime, soda, mint (flavours available) // 8

Q&T 50ml Quick Original, Tonic // 7.7

APEROL SPRITZ Aperol, prosecco, soda // 8

LIMONCELLO SPRITZ Limoncello, prosecco, tonic // 8

CAMPARI GIN & TONIC Campari, Quick Original, tonic // 8

PIMMS & LEMONADE GLASS // 6.5 1 LITRE JUG // 12

SANGRIA 1 LITRE JUG // 12

× COCKTAIL TREES

10 COCKTAILS PERFECT FOR GROUPS // 80

*Choose between espresso martini or p*star martini and party in style!*