

LAKESIDE

Bar & Bistro

BRUSCHETTA (gfa) BREADS, OLIVES & ANTIPASTI

RUSTIC BREAD (vga dfa)	4
with aioli OR balsamic vinegar & olive oil	
MEDITERRANEAN OLIVES (gf df vg)	3.5
marinated with oil, herbs & spices	
ANTIPASTI BOARD	8
cured continental meat, feta cheese, olive tapenade, toasted ciabatta	
BOQUERONES (gf, df)	5
marinated white anchovies, lemon, olive oil, parsley	

TOMATO & GARLIC (v) (df)	5.5
toasted ciabatta, aioli, fresh tomato, basil	
CREAMY GARLIC MUSHROOM (v)	6
toasted ciabatta, creamy garlic mushrooms, truffle oil, parsley	
REQUESÓN, RED PEPPERS & THYME	6
red peppers, thyme, capers, olive oil sea salt & black pepper served on toasted ciabatta with Requesón cheese	

GARLIC FLATBREAD (v)	3.5
with garlic & parsley butter	
GARLIC & CHEESE FLATBREAD (v)	4.5
with garlic & parsley butter, mozzarella cheese	
MARGHERITA PIZZA (v)	5.5
rich tomato sauce, mozzarella cheese	
MUSHROOM PIZZA (v)	6
rich tomato sauce, mozzarella cheese, mushrooms	
NAPOLI PIZZA	6.5
rich tomato sauce, mozzarella cheese, anchovies, olives	
PROSCIUTTO PIZZA	6.5
rich tomato sauce, mozzarella cheese, prosciutto ham	
BASIL PESTO RIGATONI (v)	5
basil pesto cream, parmesan	
RAGÚ RIGATONI	6.5
rich Ragú meat sauce, served on Rigatoni pasta	
ARANCINI (gf)	7.5
creamy pea & mozzarella risotto balls, deep fried & served with pea-shoots	

TOMATO SALAD (gf, df, v vg)	6
ripe tomatoes, extra virgin olive oil, sea salt	
SALAD NIÇOISE (gf df v)	6.5
tomato, olives, lettuce, potato, green beans, boiled egg, vinaigrette dressing	
	add anchovies 2
CAESAR SALAD	5.5
croutons, baby gem, parmesan shavings, Caesar dressing	
	add chicken 2.5
ORZO SALAD (v)	6.5
tender orzo, cucumber, tomato, chickpeas, olives, red pepper, red onion, feta, lemon, thyme & olive oil dressing	
GREEK SALAD (gf, v)	6
red onion, cucumber, tomato, rocket, olives, feta, lemon dressing	
ENSALADA RUSSO (gf, v)	6
potato cubes, carrots, peas, chilli pepper pearls, hard boiled egg, lemon mayonnaise	

PIZZA, PASTA & RICE

SUMMER SALADS

MEAT TAPAS

ALBONDIGAS	6.5
pork & beef spanish style meatballs, salsa bravas	
PEPPERED STEAK (gf)	7.5
strips of tender beef, fried onions & peppers in a pepper sauce	
MINI CHORIZO (gf)	5.5
mini chorizo sausages cooked in red wine & honey	
PORK BELLY SLICES (gf)	7
slow roasted pork belly seasoned with chef's own spice blend	
IBERICO HAM CROQUETAS (gf)	6.5
serrano ham in a bechamel sauce, breadcrumbed and deep fried, aioli	
TUSCAN STYLE CHICKEN WINGS (gf df)	5.5
chicken wings, rosemary, sea salt & lemon	
SHERRY GLAZED CHICKEN LIVER (gf df)	5.5
Andalusian tapas; chicken livers, pan fried in a sherry glaze	
STICKY CHICKEN (gf df)	6
lightly battered chicken, sticky chilli glaze	
PINCHOS MORUNOS (gf)	7
chunks of chicken, marinated in moroccan spices, threaded onto skewers with slices of green and red bell peppers	

CLASSIC TAPAS

PATATAS BRAVAS (v vga gfa)	5
triple cooked potatoes, bravas sauce, aioli	
POMMES FRITES (vg gf df)	3.5
skin on fries, sea salt	
ROSEMARY BAKED CAMEMBERT	7
caramelised onion chutney, toasted rustic loaf	
CORN RIBLETS (gf, vga)	6
fresh corn cob ribs with spiced rub and garlic butter melt	
HALLOUMI BITES (v gf)	6.5
halloumi cheese sticks with sweet chilli sauce	
AUBERGINE PARMIGIANA (gf)	6
tomato Ragú, aubergine slices, mozzarella & parmesan cheese	
CREAMY GARLIC MUSHROOMS (v gf)	5.5
sautéed mushrooms in a creamy garlic sauce, parsley, truffle oil	

SEAFOOD TAPAS

COATED WHITEBAIT	5.5
deep fried, lemon slice, homemade tartare sauce	
CRISPY FISH BITES (gf dfa)	7
crispy battered white fish, lemon mayonnaise	
CRAB BEIGNETS (df)	6.5
delicate choux pastry filled with crab meat & chives	
MOULES MARINIÈRE (gfa)	7.5
fresh mussels, garlic, white wine, cream, herbs, crusty bread	
GAMBAS DE AJILLO (gf dfa)	7
king prawns, garlic butter, parsley, drizzle of chilli oil	
SAUTÉED SQUID (gf dfa)	6.5
a recipe from the Spanish Islands, with potatoes, garlic, onion, parsley & seasoning with a chilli & sherry vinegar	
SARDINES (df)	6.5
whole baked sardines, sea salt, lemon	

Please let us know of any allergies when ordering. Most of our dishes can be amended to suit any allergies / dietary requirements. Whilst we try to highlight all potential allergies, we cannot 100% guarantee there are no traces in the ingredients we use as we are not an allergen free kitchen.