



TAPAS MENU

NIBBLES

£3.50

Almonds

Roasted Almonds with a distinctly smoky flavour. **N VE V**

Olives

Gordal Olives with orange & chopped oregano **VE V**

Bread

Sourdough Bread with olive oil & Balsamic vinegar **VE V Gfree available**

Hummus

Hummus with smoked paprika and picos breadsticks **SE VE V Gfree available**

COLD PLATES

Ganbas al ajillo

Garlic shrimps **F**

£5.50

Tortilla

Tortilla **C E V**

£4.50

Boquerones en Vinagre

Marinated anchovies **F**

£4.50

Alcachofas en Escabeche

Lemony skewered artichokes **VE V**

£4.50

Pintxos Atun

Tuna & roasted pepper on sourdough **F Gfree available**

£5.50

Pipirrana

Tomato, onion, cucumber and pepper in sherry dressing **C VE V**

£3.50

HOT PLATES

Patatas Bravas & Aioli

Potatoes, with paprika and aioli **E M V**

£5.50

Albondigas

Smoky pork and beef meatballs **E G**

£7.50

Champinones al Ajillo

Whole mushrooms stuffed with garlic and breadcrumbs **C G VE V**

£7.50

Croquetas de Jamon

Serrano ham croquettes **E G**

£7.50

Chorizo al Vino Tinto

Chorizo slow cooked in red wine

£7.50

CURED MEAT & CHEESE PLATES

£15

Choose 4 of the options below. These will then be served together with banderillas (sweet pickles), an almond wheel piece, picos breadsticks and membrillo quince paste.

Cured Meat

Iberico Ham
Chorizo (Spicy cured pork sausage)
Salchicon (Spanish summer sausage)

Cheese

Manchego (Hard sheep cheese)
Taleggio (Soft cow cheese)

ALLERGY & DIETARY INFORMATION:

CELERY EGGS FISH GLUTEN MILK MUSTARD NUTS
SESAME SOYA SULPHUR DIOXIDE VEGAN VEGETARIAN



WINE & SPARKLING

Zensa Nero d'Avola (Italy)

A red wine with aromas of dark fresh plum, cinnamon, exotic spices, black pepper and tobacco. It has firm yet gentle tannins and a long and lingering finish. It pairs well with red meat dishes .

Zensa Fiano Organic (Italy)

A dry white wine with fruity notes on the nose and palate. It has a well balanced, long and persistent finish and pairs well with fish, shellfish or fried foods.

125ml / 250ml / 500ml / Bottle

Prosecco 200ml / Bottle

Vegacañada Joven (Spain)

A cherry red wine made from the Monastrell grape. Aromas of red liquorice, strawberry and cherry lead to gentle notes of cocoa and tobacco. Perfect for easy drinking, picnics and parties.

Vina del Oja (Spain)

A white wine with a developed nose of dried red berries and a hint of spice. On the palate it is full-bodied and complex with ripe fruit flavours and a long finish. It pairs well with red meat dishes.

£3.60 / £7.50 / £15.00 / £22.50

£6.95 / £23.95

BEER & CIDER

Newton Court Organic Cider (330ml)

£4.50

Ludlow Gold Real Ale

£4.50

Messina Italian Lager (330ml)

£3

SPIRITS / LONG DRINKS

Penrhos Gin + Tonic

£5.50

Aperol Spritz

£8

Bloody Mary

£8

Porto Tonic

£5.50

White port, tonic, orange & mint

Ruby Port (50ml)

£5.50

SOFT DRINKS

Iced Coffee

£2.95

Iced Tea

£2.95

Brick House Local Juice

£2.95

San Pellegrino

£1.95

Willy's Kombucha

£3.50

Tibico Water Kefir

£3.50

Sparkling Water

£1.50

HOT DRINKS

Espresso

£2.95

Americano

£2.95

Cortado

£2.95

Flat White

£3.15

Almond/Oat/Soy

+ 20p

Cappuccino

£3.15

Latte

£3.30

Mocha

£3.45

Hot Chocolate

£3.45

Selection of Tea

£2.75

FIND DRAPERS LANE DELICATESSEN ON
GOOGLE, INSTAGRAM, FACEBOOK & TRIPADVISOR