

Set menu One

£22 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

Croquettas de setas

Mushroom croquettes, truffle aioli

Queso de cabra con pimenton (*gf)

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

Pistou de Verano (gf)

Peas, asparagus, peppers, grilled baby gem

Gambas pil-pil (gf)

Prawns, garlic & chilli

Chistorra (gf)

Mild chorizo, red wine, garlic, onions

Poussin (gf)

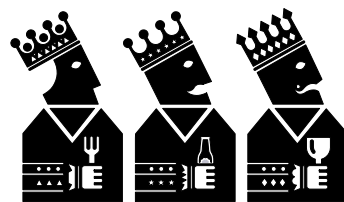
Roasted spatchcock poussin, Spanish herbs and spices

Cochinillo con Manzana (gf)

Roast suckling pig, apple puree, morcilla crisp

Patatas Bravas (gf)

Potatoes, spiced tomato sauce



Los Reyes

TAPAS ★ CERVEZA ★ VINO

Set menu Two

£25 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

Mojama (gf)

Air cured tuna loin, caper berries, sweet pickled red onions, toasted almonds

Queso de cabra con pimenton (*gf)

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

Champignon al ajillo (*gf)

Wild mushrooms, garlic, crostini, quails egg, truffle oil

Croquettas de bacalao

Salt cod croquettes, roasted garlic and lemon aioli

Pistou de Verano (gf)

Peas, asparagus, peppers, grilled baby gem

Gambas pil-pil (gf)

Prawns, garlic and chilli

Chistorra (gf)

Mild chorizo, red wine, garlic, onions

Poussin (gf)

Roasted spatchcock poussin, Spanish herbs and spices

Cochinillo con Manzana (gf)

Roast suckling pig, apple puree, morcilla crisp

Patatas Bravas (gf)

Potatoes, spiced tomato sauce

Set menu 3

£27 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

Ensalada de Garbanzos (gf)

Chickpea, orange, fennel, pomegranate, rocket

Queso de cabra con pimenton (*gf)

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

Croquettas de bacalao

Salt cod croquettes, roasted garlic aioli

Pistou de Verano (gf)

Peas, asparagus, peppers, grilled baby gem

Gambas pil-pil (gf)

Prawns, garlic & chilli

Secreto Iberico (gf)

Pork flank steak, homemade scratchings

Poussin (gf)

Roasted spatchcock poussin, Spanish herbs and spices

Albondigas con Queso y Romesco

Pork and beef meatballs, almond pepper sauce, 3 cheese fondue

3 Chorizo con Migas

Smoked, sweet and spicy chorizo, fried semolina

Patatas Bravas (gf)

Potatoes, spiced tomato sauce

Postres

A selection of desserts and cheeses are available to order separately on the evening.

Chef has also developed a sharing dessert available for pre-order

"Torta de Panqueques"

Crepes layered with a choice of banana and dulce de leche chocolate, red berries and cream lemon and blueberry

Additional information

Vegan and vegetarian options available on request

**gf denotes dishes that can be modified to be gluten free*

Please note, a 10% service charge will be added to your bill. 100% of gratuities go to our staff.