

TAPAS...great to share!

...we suggest each person selects two, three or more dishes. All of our dishes are prepared fresh and cooking times vary with each one being served when it's ready. ENJOY!

BAR SNACKS & SIDES

ACEITUNAS MIXTAS (v) ~ 3.95
Marinated mixed olives.

FRUTOS SECOS (v) ~ 3.95
Assortment of salted nuts.

BEEF DRIPPING CHEESY CHIPS ~ £4.50

BEEF DRIPPING HAND CUT CHIPS ~ £3.95

SKINNY FRIES (v) ~ £3.95

WHERRY BATTER ONION RINGS (v) ~ £3.95

GREEN MIXED LEAF SALAD (v) ~ £3.95

SEASONAL VEGETABLES (v) ~ £3.95

BREAD

PAN ALI OLI (v) ~ 3.50
Rustic bread with ali oli.

PAN BALSAMICO (v) ~ 3.50
Rustic bread with virgin olive oil and balsamic vinaigrette.

PAN ALI OLI/BALSAMICO (v) ~ 3.95
Rustic bread with ali oli and balsamic vinaigrette.

PA AMB OLI (v) ~ 4.95
Toasted rustic bread 'Majorcan' style rubbed with garlic, fresh crushed tomatoes and extra virgin olive oil and olives.

...with Manchego cheese (v) ~ 7.95

...with Serrano ham ~ 7.95

...with Serrano ham & Manchego cheese ~ 9.95

SPANISH BOARDS CHEESE & MEAT

TABLAS DE QUESO (v) ~ 9.95
Cured Spanish cheese board.

TABLA DE JAMON Y QUESO ~ 9.95
Spanish ham and Manchego cheese board.

TABLA DE JAMON ~ 9.95
Spanish ham board.

TABLA ESPAÑOLA ~ 14.95
Traditional Spanish cured meat and cheese with olives, bread and ali oli dip.

ENJOY OUR AUTHENTIC SPANISH TAPAS

PATATAS BRAVAS (v) ~ 4.95
Homemade fried potatoes in a unique spicy hot sauce.

PATATAS CÓN ALI OLI (v) ~ 4.95
Homemade fried potatoes with ali oli dip.

PATATAS BRAVAS CÓN ALI OLI (v) ~ 5.25
Homemade fried potatoes with ali oli dip and a unique spicy hot sauce.

PATATAS AL QUESO AZUL (v) ~ 5.95
Homemade fried potatoes topped with blue cheese.

PIMIENTOS DE PADRON (v) ~ 5.95
Little salted green peppers from a village in Spain called Padron, legend has it that one in ten will be very spicy!

TORTILLA DE PATATAS (v) ~ 5.95
Spanish potato omelette.

CAMEMBERT (v) ~ 5.95
Served with caramelized dried fruit and crackers.

CHAMPIÑONES AL AJILLO (v) ~ 6.25
Freshly sautéed chestnut mushrooms in a garlic, parsley and creamy white wine sauce.

CHAMPIÑONES AL QUESO AZUL (v) ~ 6.95
Freshly sautéed chestnut mushrooms in a creamy blue cheese sauce.

QUESO MANCHEGO CÓN RÚCULA Y TOMATE SECO (v) ~ 6.95
Manchego cheese with rocket leaves and sun dried tomatoes.

MELON CÓN JAMÓN ~ 6.95
Spanish ham with melon.

BOQUERONES ~ 6.95
White anchovy fillets with garlic, virgin olive oil and Jerez vinegar.

CHORIZO AL VINO TINTO ~ 7.50
Cured spicy chorizo fried in Riojan red wine.

QUESO DE CABRA (v) ~ 7.95
Goats cheese gratin topped with caramelized onions, nuts and a balsamic red fruit reduction served with asparagus.

MOZZARELLA PESTO (v) ~ 7.95
Pesto mozzarella with sweet cherry tomatoes and virgin olive oil.

CALAMARES ~ 7.95
Fried squid with ali oli dip and fresh lemon.

(v) Vegetarian

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS.

continued 

CROQUETAS ~ 7.95

Croquettes filled with chicken, cheese and aromatic herbs. Served with a home made cheese sauce.

TUMBET (v) ~ 8.95

Courgette, eggplant, potatoes, red peppers and tomato sauce all nicely roasted in the oven 'Majorcan' style.

MEJILLONES ~ 8.95

Mussels cooked in a white wine and hot spicy tomato sauce and Mediterranean herbs.

POLLO A LA RIOJANA ~ 9.95

Rioja style chicken thighs cooked with sautéed peppers, garlic, tomatoes and Rioja white wine.

PIMIENTOS RELLENOS ~ 9.95

Bell pepper stuffed with rump steak minced beef, rice, tomato sauce, summer herbs and garlic slowly roasted in the oven. Finished with a splash of Chardonnay and served with sour cream.

GAMBAS AL AJILLO ~ 10.95

King prawns in a sizzling garlic, lemon, chili, honey and white wine sauce.

CHORIZO Y GAMBAS ~ 12.95

Chorizo and king prawns sizzling in a red wine sauce.

PULPO A LA GALLEGO ~ 14.95

Galician octopus over a bed of boiled potatoes and pimenton with extra virgin olive oil.

THE WALPOLE 'SPECIALS'

WOODFORDES WHERRY

BATTERED HADDOCK ~ £15.95

With triple cooked chips, mushy peas and tartar sauce.

10OZ RUMP STEAK BURGER ~ £16.95

With cheddar, streaky bacon and served with triple cooked chips and beer battered onion rings.

PAN FRIED FILLET OF SEA BASS ~ £18.95

With lemon tarragon and capers sauteed potatoes and creamed seasonal greens.

28 DAY AGED 12oz NORFOLK RIBEYE STEAK ~ £27.95

Served the way you like with asparagus and hand cut chips or skinny Fries.

Choose from Blue Cheese or Peppercorn sauce.

SET MEAL *to SHARE*

For a minimum of 2 people.

- £24.95 per person

PAN ALI OLI/BALSAMICO (v)

Rustic bread with ali oli and balsamic vinaigrette.

TABLA ESPAÑOLA

Traditional Spanish cured meat and cheese with olives.

PATATAS BRAVAS CON ALI OLI (v)

Home made fried potatoes with ali oli dip and a unique spicy hot sauce.

CROQUETAS

Croquettes filled with chicken, cheese and aromatic herbs. Served with a homemade cheese sauce.

CHORIZO Y GAMBAS

Chorizo and king prawns sizzling in a red wine sauce.

CHAMPIÑONES AL QUESO AZUL (v)

Sautéed chestnut mushrooms in a creamy blue cheese sauce.

POLLO A LA RIOJANA

Rioja style chicken thighs cooked with sautéed peppers, garlic, tomatoes and Rioja white wine.

TRADITIONAL SUNDAY LUNCH

** ONLY AVAILABLE DURING THE WINTER MONTHS

**** MAIRI CHILDS' SIRLOIN OF BEEF AND YORKSHIRE PUDDING ~ £17.95**

**** ROAST LOIN OF PORK WITH CRACKLING ~ £15.95**

...both served with duck fat roast potatoes, braised red cabbage, honey and thyme roast root vegetables, buttered peas and cauliflower cheese puree.

**** KIDS SUNDAY MINI ROAST ~ Half price**

KIDS MENU
~ £7.95

**CHICKEN CROQUETTES AND CHEESE
MINI BURGER & FRIES
FISH & CHIPS**

DESSERT

PERA AL VINO TINTO ~ 7.95

Poached pear in spiced Rioja red wine with cinnamon and fresh thyme served with almond toffee crunch ice cream.

MERENGUE ~ 6.95

Lemon curd meringue roulade served with mango sorbet and crushed pistachio.

CHOCOLATE BROWNIE ~ 6.95

With vanilla ice cream.

CREMA CATALANA ~ 5.95

Créame brûlée with cinnamon.

NORFOLK ICE CREAM ~ 1 scoop ~ 1.85 2 scoops ~ 3.50

Choose from:

- * Vanilla
- * Rich Butterscotch
- * Passion Fruit
- * Jamaican Rum & Raisin
- * Chocolate
- * Almond Toffee Crunch
- * Strawberry
- * Mango Sorbet