

# BOTTOMLESS MENU



CHOOSE ONE WOOD-FIRED PIZZA OR 3 TAPAS DISHES  
WITH UNLIMITED DRINKS FOR 90 MINUTES

£34.95 PER PERSON

## ISLAND GAL

Vodka, peach liqueur,  
orange, cranberry.

## MAI TAI

Spiced rum, Triple Sec, lime,  
orange, pineapple.

## BREWSTAR MARTINI

Vodka, passionfruit liqueur,  
vanilla, pineapple.

## STRAWBERRY FIELDS

Gin, strawberry, vanilla,  
topped with lemonade.

## RASPBERRY RIPPLE

Vodka, sweet raspberry  
liqueur, fruity Funkin raspberry  
puree, vanilla, lemon, topped  
with lemonade.

## APEROL SPRITZ

Aperol, fizz & soda.

## BREW-WOO

Vodka, peach liqueur,  
strawberry, cranberry.

## MIMOSA

Prosecco, orange juice.

**PLEASE ASK YOUR  
SERVER FOR OUR  
SELECTION OF  
BRUNCH MOCKTAILS.**

### DISHES MAY CONTAIN ALLERGENS

We cannot guarantee that the 14 allergens are not present in our food.  
Please ask a member of our team for more information.

(V) Vegetarian (VG) Vegan

## TAPAS

### PORK & LEEK SAUSAGES

Grilled pork & leek sausages served on creamy mashed potatoes with a tangy mustard gravy.

### HAM & MANCHEGO CROQUETTES

Golden fried croquettes filled with serrano ham & manchego cheese, served with a herb mayonnaise.

### MUSHROOM & CHORIZO BAKE

Mushrooms, spicy chorizo & manchego cheese, baked until golden.

### POTATO WEDGES

Roasted potato wedges sprinkled with chorizo dust & drizzled with aioli.  
VEGAN AVAILABLE UPON REQUEST

### PATATAS BRAVAS (VG)

Crispy garlic potatoes with a spicy smoked paprika sauce, drizzled with aioli.

### GREEN & KALAMATA OLIVES

#### HALLOUMI (V)

Cypriot baked halloumi with honey, lime & chilli.

#### WOOD-FIRED BRIE (V)

Wood-fire brie with onion jam, fried almonds & warm bread.

#### OCTOPUS SALAD

Tender bite-sized octopus pieces with red pepper, silverskin onions, mediterranean vinaigrette, lemon juice & fresh parsley.

#### HUMMUS (VG)

Creamy hummus & dukkah served with flatbread.

#### TORTILLA ESPAÑOLA BITES (V)

Classic Spanish omelette served in bite-size squares, topped with fresh parsley.

### PORK BELLY

Glazed pork belly bites, aioli & toasted sesame.

### MEATBALLS

Beef & chorizo meatballs served in pomodoro sauce with manchego cheese.

### SPANISH PRAWNS

Spanish garlic, paprika & tomato prawns served with warm bread.

### MEDITERRANEAN COUSCOUS SALAD (VG)

Fluffy couscous with roasted vegetables, sun-dried tomatoes, lemon-garlic vinaigrette, garnished with fresh parsley.

### CHICKEN SKEWERS

Frango marinated chicken skewers & piri piri mayonnaise.

## WOOD-FIRED PIZZA

### CARBONARA

Soft cheese sauce, smoked Italian pancetta, mozzarella, creamy yolks & parmesan.

ADD PROSCIUTTO COTTO +2.50

### CYMRU AM BYTH (V)

Soft cheese crème fraiche base, leeks & smoked Welsh cheese.

ADD SMOKED PANCETTA +2.00

### MEDITERRANEAN LAMB

Slow roasted lamb, lemon oil, rosemary, braised peppers & pomodoro sauce.

### MARGHERITA (V)

Pomodoro sauce, mozzarella & herb oil.

VEGAN AVAILABLE UPON REQUEST

### SPICY PULLED BEEF

Slow cooked pulled beef, smoked paprika, chillies & pomodoro sauce.

### SPANISH

Chorizo, manchego cheese, braised peppers & pomodoro sauce.

### FUNGHI (V)

Pomodoro sauce, garlic oil, sauteed mushrooms & spinach.

ADD PROSCIUTTO COTTO +2.50

### BREAKFAST

Sausage, bacon, mushroom, tomato & egg.  
VEGETARIAN AVAILABLE UPON REQUEST

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