

Gin

Gordon's Original	8.00
Gordon's Flavoured	8.50
Pink, Sicilian Lemon, Peach or Passionfruit	
Bombay Sapphire	9.00
Tanqueray	9.00
Tanqueray Sevilla	9.00
Hendrick's	9.00
Nordes	10.00
Gin Mare	10.00
Monkey 47	10.00

Rum

Captain Morgan Spiced	8.00
Kraken Spiced	8.50
Havana Club 7	8.50
Bacardi	8.00

Brandy

Courvoisier	9.00
Torres 10	9.50
Licor 43	50ml 12.00

Spirits & Liqueurs

Malibu	8.00
Tia Maria	8.00
Southern Comfort	8.00
Archers	8.00
Disaronno	8.50
Chambord	8.50
Cointreau	8.80

Whiskey

Bells	8.00
Jack Daniel's	8.00
Jack Daniel's Honey	8.00
Jameson	9.00
Johnnie Walker Red Label	9.00
Johnnie Walker Black Label	9.50
Glenfiddich 12 Yr	10.00

All prices include mixer.
All spirits served at 25ml.
Double up for £3.00 extra.

Premium shots range available.

Vodka

Smirnoff Vodka	8.00
Grey Goose	9.50
Flavoured Vodka	9.50

Cocktails

Aperol Spritz	10.00
Limoncello Spritz	10.00
Hugo Spritz	10.00
Espresso Martini	10.00
PornStar Martini	10.00
Strawberry Daiquiri	10.00
Pimm's	10.00
Ask for our daily cocktails	

Lager, Bitter & IPA

Ripe Peach Lager	3.50	6.80
Modelo	3.50	6.80
Cruzcampo	3.50	6.90
San Miguel	3.50	6.90
Estrella Damm	3.50	6.90
Corona Extra (330ml Bottle)	5.50	
Peroni (330ml Bottle)	5.50	
Damm Lemon (330ml Bottle)	5.50	
Desperados (330ml Bottle)	5.50	
Guinness (Surger Can)	6.90	
London Pride (500ml Bottle)	6.00	

Cider

Magners Original	6.50
Flavoured Rekorderlig	6.50

Soft Drinks

Selection of J20's & Fruit Juices	3.50
R Whites Lemonade, Pepsi & Pepsi Max	3.50
Red Bull	3.50
Fever Tree Mixers	2.50
Appletiser	3.50

Gluten Free and Non-Alcoholic options available.
Please ask your server.

EVERY TUESDAY IS...

Paella night!

Enjoy our delicious garlic bread with a choice of fresh Paella and a glass of Sangria each!

£50 per couple

MID-WEEK LUNCHTIME SPECIAL

Enjoy a starter, main and side dish from a selection of our freshly cooked tapas favourites!

£16.50 per person

See our menu for full details

Tipsy Tapas

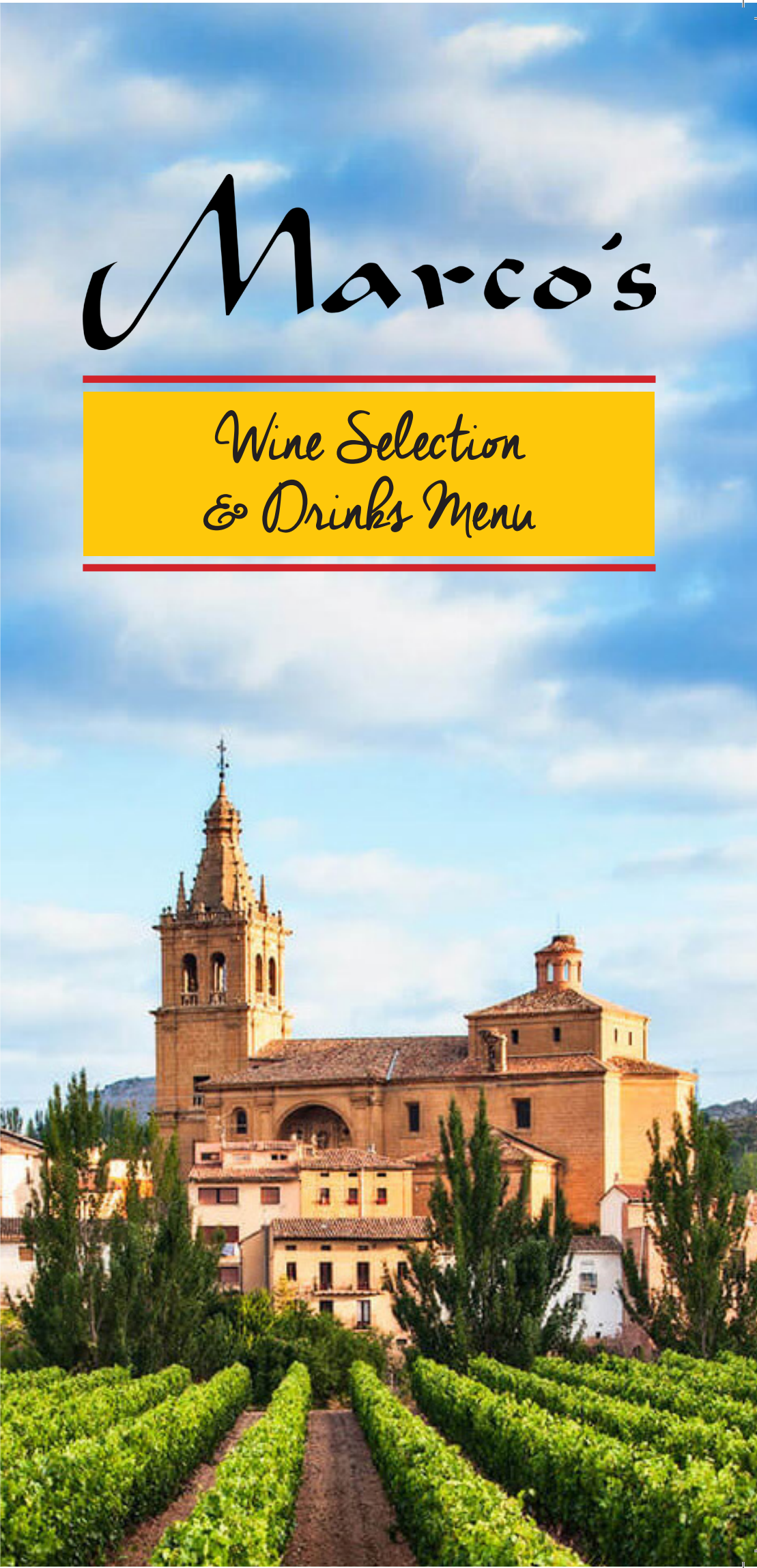
bottomless brunch

Enjoy a selection of your favourite tapas dishes, and unlimited drinks. Visit our website for full details

AVAILABLE FOR HIRE!

Marco's Bar is available to hire for your event Sunday to Thursday

Hot & cold buffet options available



Spanish White Wine

House Albariño (D.O.Rias Baixas) Clean aromas of citrus and stone fruits on a smooth and glyceric palate that leads to a lingering finish.	34.50 175ml 8.95 250ml 11.95
Acantus Blanco (D.O.Rioja) Sauvignon Blanc with great fruit intensity on the nose, it has wonderful muscatel aromas, as well as hints of wild flower and flint. It is fresh and crisp with balanced fruit.	28.00 175ml 7.50 250ml 9.50
Paso a Paso Blanco (La Mancha) A beautiful greenish, yellow colour with bright floral notes and ripe fruit aromas balanced by crisp acidity and a slight sweetness.	34.00
Gran Viña Sol Torres (D.O.Rioja) A complex, dry wine with fresh fruit flavours on a medium body. A very good Chardonnay!	34.50
Muga Blanco (D.O.Rioja) Smoky orange and white peach aromas brightened by dusty minerals and baking spices, with a long and silky finish complete by notes of ripe pear and more orange.	36.00
Valtea Albariño (D.O.Rias Baixas) Straw yellow in colour with aromas of apricot, pineapple and apples supported by an underlying note of elegant white flowers. The finish is crisp and clean from the well-balanced acidity.	42.00

White Wine Selection

Pinot Grigio (Italian) A pleasant, balanced, harmonious and fruity wine of good structure with floral notes and hints of pear and apricot. Soft yet dry finish.	28.00 175ml 7.50 250ml 9.50
Janelas Antigas Vinho Verde (Portugal) By blending four of the most famous grape varieties of the region, a fresh and fruity wine with a great balance of flavour and acidity is produced.	32.00
Long White Cloud Sauvignon Blanc (New Zealand) Balanced with concentrated fruit flavours of tropical and gooseberry. An abundant bouquet with a crisp, lively acidity.	37.00
Corte del Duca Gavi di Gavi (Italy) Distinguished fresh palate of pear, golden apples and citrus with a subtle nutty note and bright acidity.	42.00
La Cheateau Sancerre (France) Intense nose of Cox apple with a steely acidity and a lingering finish of ripe gooseberry from the well respected producer, Marquis de Goulaine.	49.50

Spanish Red Wine

Otonal (Rioja) Fruit sensation with a hint of liquorice & an intense, spicy palate. A nice touch of acidity makes it fresh & easy to drink with a full, persistent fragrant finish.	28.00 175ml 7.50 250ml 9.50
Farina Primero (Toro) Vibrant, young red wine filled with ripe strawberry and cherry flavours. It's fresh, easy-drinking and slightly fizzy.	34.50 175ml 8.95 250ml 11.95
Tarima Monastrell Organic (Alicante) This full-bodied blockbuster boasts plenty of blue and black fruit notes, impressive purity and an enticing texture as well as length.	35.00
Paso a Paso Tempranillo (La Mancha) Aged for six months in French oak barrels. Juicy and focused in the mouth. Offering fresh redcurrant and cherry flavours.	36.50
Cerro Añon Crianza (Rioja) Initial fruity nose followed by the spicy aromas obtained during the cask ageing process. In the mouth it displays a good backbone with a mellow and smooth finish. (Gold award winning wine)	38.50
Cerro Añon Tinto Reserva (Rioja) Tempranillo, Mazuelo, Graciano and Garnacha showing a touch of age with a deep ruby-red colour and a yellow rim. Aged in oak barrels for 15 months then bottled for 21 months.	42.50
Cerro Añon Gran Reserva (Rioja) Delicate balance between ripe red berry aromas and those of spices and smokiness. Over time, the bouquet has grown more complex, showing aromas of leather, coffee beans and raisins.	49.95

Red Wine Selection

Alma de Chile Merlot Reserva (Chile) Rich and fruity wine characterised by jammy plums and light spice notes from the 6 months oak ageing.	32.00
Rothschild Collection Pinot Noir (France) Cherry red in colour with a fine, delicate nose showing berry fruits and violet.	34.50
Trivento Malbec (Argentina) Aromas of berries and fine herbs with a medium body and round tannins.	34.50 175ml 8.95 250ml 11.95
Dega Organic Montepulciano d'Abruzzo (Italy) Bold in style, bursting with red cherry, blueberry and blackberry notes supported by well-balanced tannins for a sappy finish	36.50

Rosé Wine Selection

Painted Ladies Zinfandel Rosé (USA) Sweet strawberry and cream flavours in abundance with a smooth finish.	28.00 175ml 7.50 250ml 9.50
Tarima Rosado (Alicante) A fresh vibrant wine. Perfect with seafood and light meats.	30.00
I Castelli Pinot Grigio Rosé (Italy) Light pink colour offering soft citrus and red berry fruit flavours.	34.50 175ml 8.95 250ml 11.95
Boulevard Côtes de Provence Rosé (France) Delicate characters of pink grapefruit, candied strawberries, lemon and white peach supported by a hint of salinity.	42.00

Sparkling Wine

Guada Organic Cava (Spain) Pale yellow in colour, this organic Cava is fine and elegant with aromas of peach, grapefruit, flowers and a hint of sweet spice.	36.50
Guada Organic Rose Cava (Spain) Intense aromas of berry fruit with some toasted flavours from lees ageing. The palate is vibrant with ripe fruit flavours and a rounded texture.	36.50
Juvé & Camps Reserva de la Familia Notes of white fruits and fennel with a toasty touch and spice.	49.95
Botter Prosecco (Italy) Elegant bouquet of green apples, peach and lilac on a smooth, well-balanced palate.	32.00 20cl Bottle 8.00
Botter Prosecco Rosé (Italy) Delicate red berry and floral notes with good acidity.	32.00 20cl Bottle 8.00
Aldea Sparkling Albariño (Spain) With a low alcohol content at 6.5%, this wine is vibrant and crisp. Perfect for summer and paella.	36.00
Moët & Chandon (France) The iconic Champagne created in 1869 is distinguished by it's bright fruitiness, its seductive palate and its elegant maturity.	120.00
Bollinger Special Cuvée (France) With 80% of its grapes coming from Premier and Grand Cru vineyards, this wine is bursting with fine bubbles and a complex nose of ripe fruits with toasty hints.	160.00
Laurent-Perrier Cuvée Rosé Brut NV (France) 100% Pinot Noir and displaying a beautiful pink colour with rounded red fruit flavours.	195.00

Marco's Homemade Sangria

Red Sangria Red Wine, Brandy, Banana Bols and Limoncello finished with Ice, Sliced Fruit & Lemonade.	1.5Ltr 33.00 250ml 10.00
White Sangria White Rioja, Vodka, Banana Bols and Limoncello finished with Fresh Fruit, Ice & Lemonade.	1.5Ltr 33.00 250ml 10.00
Rosé Sangria Zinfandel Rosé, Cointreau and Vodka finished with Fresh Fruit & Lemonade.	1.5Ltr 33.00 250ml 10.00
Cava Sangria Brandy, Peach Schnapps & Vodka served with Ice and Garnished with Fresh Fruit. Perfect summer Sangria!	1.5Ltr 35.00

Wine Tasting Available

Extend your knowledge of Spanish wine.
Ask a member of the team for more details.

