

VINO BLANCO

DRY, CRISP & REFRESHING

MESTA ORGANIC VERDEJO £7 (175ML) £9 (250ML) £26
UCLES (12%)

A crisp, aromatic wine, with a linear purity of aromas and a precise expression of the Verdejo variety. Notes of fresh cut grass, fennel, and white pepper lead to a dry and refreshing palate, with excellent balance and a persistent finish with a subtle hint of minerality.

ENTERO OLD VINE MACABEO £30
MANCHUELA (13%)

A deliciously crisp, medium-bodied white wine made from old vine Macabeo grapes in the little known wine region of Manchuela, in Albacete. The nose has bright citrus, orange blossom, and dried herbs. Flavours ripe citrus with a hint of key lime, pear skin, sage, mineral, and fennel.

FRUITY & AROMATIC

FONTANA SAUVIGNON BIANC £30
BODEGAS FONTANA, CASTILLE (13%)

A distinctly Spanish Sauvignon with a splash of Verdejo. Full-flavoured, bolt-fresh citrus, and gooseberry with a background of fresh Mediterranean herbs.

NIVARIJUS RIOJA BIANCO £9 (175ML) £11 (250ML) £32
RIOJA (13.5%)

Tempranillo Blanco from vineyards in Albelda de Iregua at an altitude of over 700 meters. This results in a fresh, unctuous, and perfectly ripe wine that is both lively and intense with stone a rich fruit character accompanied by subtle aromas of white flowers and minerals. It is fresh and balanced on the palate with more crisp stone fruit flavours, dried fruits, and a long finish.

'IMMACUIA' VIOGNIER £35
TANDEM WINES, NAVARRE (13.5%)

A rich, aromatic varietal, this wine has ripe pineapple, peach, and apricot aromas and flavours, with fresh floral and white grapefruit acidity. Full, round and tropical but with an elegant, clean acidity making for a nicely dry finish.

ELEGANT & COASTAL

ZALEMA 'BARREDERO' £8 (175ML) £10 (250ML) £29
CONTRERAS RUIZ WINES, HUELVA (13%)

Try the Zalema grape variety from vineyards right up to the Atlantic coast in the far south of Spain. Medium-bodied, dry, and elegant, with a grapefruit, mandarin, and white pepper character.

ALBARIÑO. CORAL DO MAR £36
PAZO DO MAR WINERY. RIAS BAIXAS (13%)

Sea breeze soaked flavours of orange peel, pineapple, and white flowers. This estate grown and bottled Albariño shows stone fruit characters with delicate spicy notes on the nose and a sapid, saline element along with a crisp backbone of refreshing and zesty acidity.

FRESH, TASTY & SAVOURY

'TE QUIERO' ORGANIC FIELD BIEND £27
LA MANCHA (12%)

A dry, medium-bodied white with a Mediterranean profile of dry hay, fennel, and yellow flowers. It has an elegant and balanced palate of subtle stone fruits with notes of bay leaf, with a tasty savoury bite to the finish.

SENSE CAP GARNACHA BIANCA
£8 (175ML) £10 (250ML) £29

CELLER DE CAPCANES, MONTSANT (13%)
The Garnacha Blanca grape makes for fresh, soft, waxy textured white wines. Here with aromas of orange, banana, and a hint of wild herbs. It is rounded and creamy textured with flavours combining tropical fruits and fresh herbs.

ALLIAIA TREXIDURA £39
RIBEIRO (13%)

A pure and textured expression of the Treixadura grape variety, with notes of apricot, wild flowers, white peach, and a saline 'seashell' note. Smooth, moreish flavours with tangy citrus elements of tangerine, blood orange, lemon, and grapefruit peel.

VINO ROSADO

ACTUM ROSE £7 (175ML) £9 (250ML) £26
BODEGAS NODUS, VALENCIA (12%)

A dry, refreshing, and vibrant rosé with enticing aromas of wild raspberry and tangy red fruits enveloping a smooth and fleshy palate with refreshing pink grapefruit acidity.

CIAVELINA SYRAH ROSADO
£8.70 (175ML) £10.50 (250ML) £30

CONTRERAS RUIZ, CONDADO DA HUELVA (12%)
Perfect with seafood. This fine, pale salmon, pink-coloured rosé shows red berries on the nose. Surprisingly weighty and fleshy, and well structured and mineral.

VINO TINTO

SILKY & VIBRANT

MESTA TEMPRANILO £7 (175ML) £9 (250ML) £26
UCLES (13.5%)

A vibrant, juicy, and pure Tempranillo from high altitude vines showing red berry fruit and a touch of rosemary. Fresh and textured on the palate with a satisfyingly dry finish.

ESSENTIA GARNACHA £28
MESTA WINES, UCLES (13.5%)

A lovely, fragrant red showing floral, sweet cherry, and olive aromas, leading to a silky palate offering juicy fruit flavours with supple texture and soft, gentle tannins.

IAS TRES FIAS, MENCIA £34
BIERZO (14%)

From the steep slopes of Bierzo, just across the border from Galicia, comes this fine example of the Mencia grape variety with its vivacious aromas of wild plums mingled with the woodland scents of leaf and forest floor. The palate is fruit-packed and vibrant, vigorous with an energy derived both from racy acidity and fresh, smooth tannins; look out, too, for a stony, bitter-edged finish perhaps derived from the region's slate soils.

FULL-FLAVOURED DISCOVERY REDS

'EL RENEGADO' BOBAL £29
UTIEL - REQUENA (14%)

The Bobal grape flourishes in hotter regions with its robust, crisp acidity balancing out the broad flavours this grape variety brings to the table.

'Hedgerow fruits' aromas here with good intensity of flavours - but it doesn't feel heavy. Plenty of interesting floral and spice notes, juicy and supple.

LA PURISIMA MONASTRELL
£7.90 (175ML) £9.60 (250ML) £28
YECLA, JUMILLA (14%)

The Monastrell grape is thought to have been introduced to Jumilla by the seafaring Phoenicians around 500BC. This wine is a pitch-perfect example of the grape's bold, concentrated style. Deep crunchy red and blackberry fruit aromas. Full-bodied yet fresh tasting with a lovely chewy texture. Vibrant flavours dark fruits, with a hint of cocoa and spice to the finish.

FINE, CONCENTRATED REDS

PRIORAT 'MAS DEL FRERES' £39
VINICOLA DEL PRIORAT (14%)

Dense, powerful red from old vines grown on the famous black slate slopes of Priorat. Rich, floral, ripe dark fruits, and Asian spices. Full-bodied yet supple, with a vibrant crisp acidity lifting the palate, with a grippy, peppery finish.

VINA ALBERDI RIOJA RESERVA £49

LA RIOJA ALTA (14%)

A fine 'Reserva' from the famous address of La Rioja Alta! Aromas of raspberries, blueberries, red plums, and redcurrants combine with balsamic notes, vanilla, and nutmeg. Full-bodied with fine tannins and harmonious flavours that include morello cherries, black raspberries, black tea, and cocoa. The finish is mellow and smooth.

FULL-BODIED, FRUITY, A LITTLE SPICE

PASO PRIMERO TINTO
£7.50 (175ML) £9.30 (250ML) £27

PASO PRIMERO, SOMONTANO (14%)

A Lorentes 'original' bold and rich with black fruit aromas and flavours from sun-baked merlot and Cabernet Sauvignon.

LA TRIBUNA (GARNACHA/SYRAH/MONASTRELL) £28
BODEGAS ANGOSTO, VALENCIA (13.5%)

Aromas of fresh red fruit, flowers, spice, and light toasted aromas stand out on the nose. The palate is broad, round, and tasty with punchy, vivid fruit, and a peppery finish.

RIOJA 'PRIMEUR' £8.50 (175ML) £10.50 (250ML)
£31

BODEGAS ONDARRE (13.5%)

Aromas of cherry, strawberry, vanilla, and spices with a hint of smoke from a few months in oak barrels. Lots of moreish red fruit flavours with a hint of exotic spice.

PEREJADA CAVA

Perelada are one of the most prestigious and highly regarded cava producers from Catalonia.

This family-owned estate was built upon a winemaking tradition that stretches back hundreds of years.

PEREJADA STARS BRUT RESERVA £7.25 £30
Fine bubbles with crisp aromas of green apple and fresh bread. Fruity yet dry and smooth in the mouth.

PEREJADA STARS OF ROSE £32
The freshest strawberries and raspberries, accompanied by a subtle hint of citrus. Light and refreshing in the mouth with fine bubbles that enhance its liveliness.

GRAN CIAUSTRO BRUT NATURE RESERVA £49
A very fine, delicate, and dry Cava made with Chardonnay and Pinot Noir, with ageing notes of brioche to the subtle pear-skin, green apple fruit. Fine, persistent mousse.

BEER, CIDER, SOFT, AND SPIRITS

DRAUGHT BEERS

ESTRELLA DAMM	£6 (PINT)	£3.10 (HALF PINT)
VICTORIA MÁLAGA	£6.30 (PINT)	£3.20 (HALF PINT)
FREE DAMM 0.0%	£5.40 (PINT)	£2.80 (HALF PINT)
MAHOU	£6.50 (PINT)	£3.40 (HALF PINT)
COMPLIT IPA	£6 (PINT)	£3.20 (HALF PINT)

BOTTLED BEERS

ESTRELLA INEDIT	£5.90
DAMM DAURA GF	£5.60
ALHAMBRA	£5.80
ER BOQUERON	£5.80
OLD SPECKLED HEN	£5.80

BOTTLED CIDERS

OLD MOUT BERRIES & CHERRIES	£5.90
OLD MOUT KIWI & LIME	£5.90
0.0% PINEAPPLE & RASPBERRY	£5.90
APPLE CIDER	£5.90

SOFT DRINKS

COKE 330ML	£3.50
DIET COKE 330ML	£3.40
COKE ZERO 330ML	£3.40
LEMONADE 200ML	£2.90
TONIC WATER 200ML	£2.90
SLIMLINE TONIC 200ML	£2.90
SODA WATER 200ML	£2.70
GINGER ALE 200ML	£2.90
FANTA 330ML	£3.60
APPLETISER 330ML	£3.70
ORANGE & PASSIONFRUIT J20 330ML	£3.60
APPLE & RASPBERRY J20 330ML	£3.60
STILL/SPARKLING WATER 330ML	£2.40
STILL/SPARKLING WATER 750ML	£3.90

SPANISH TOP SHELF

LICOR 43	£3.80
LICOR 43 HORCHATA	£3.80
LICOR 43 CHOCOLATE	£3.80
MASCARO FINE BRANDY	£4.10
SIDERIT LACTEE VODKA	£3.85
PACHARAN	£4
RON BARCELO BLANCO RUM	£3.90
RON BARCELO DORADO GOLD RUM	£3.90

SPANISH GIN

MAHON XORIGUER	£3.80
MASCARO GIN 9	£3.95
PALMA SPICED GIN	£4.20
NORDES	£4.50

LORENTES' FAVOURITES

DON JULIO TEQUILA (MEXICO)	£6.85
CACHACA (BRAZIL)	£3.90
UNCOMMON THREAD GIN (DARLEY ABBEY DISTILLERY)	£4.50
MAKERS MARK BOURBON WHISKY (KENTUCKY)	£4

SHERRY, SWEET & FORTIFIED WINES

ICE WINE! DULCE ENERO

£8 (100ML)

MANCHUELA (13.5%) *Fruity desserts & cheese.*

Grown in one of Spain's highest altitude wineries and made from grapes that naturally freeze on the vine. An intensely tropical nose of roasted pineapple with a great balance of indulgent sweetness and super sharp acidity.

PANSAL DEL CALÀS

£8 (100ML)

DO MONTSANT (16%) *One for chocolate lovers!*

A must try! Especially with chocolat, or even sitting beside a coffee at the end of a meal. Made with old vine Garnacha grapes. It is bursting with ripe seductive fruits - plums, cassis, dark cherries - along with notes of currant, toast coffee, and mocha. Sweet but not overly so with a lively acidity and an elegant, smooth finish.

VERMOUTH. PASO VERMU. SOMONTANO £7.50 (100ML)

ARAGON (15%) *To finish...*

Paso-Vermú is a classic sweet red vermouth with a Paso-Primero twist. It is crafted from a blend of Paso-Primero Tinto and Blanco which is sweetened, fortified, and infused with Pyrenean herbs and spices. Great on its own over ice, cut with tonic.

FINO SHERRY. BODEGAS GUTIÉRREZ £7.25 (100ML)

DO JEREZ (15%) *Perfect with olives.*

Fino means fine. This is a taste of Jerez in the southernmost part of Spain. This bone dry Fino Sherry is light, mineral, and salty with a delicate almond character. Great with olives, ham, or anything fried.

MOCKTAILS

MOCKJITO'S

£6.25

Choose from our virgin mojitos made with fresh lime, mint, and sugar. Choice of: Classic, Passionfruit, or Raspberry.

SUNSET SANGRIA

£6

A vibrant and refreshing mocktail that captures all the fruity goodness of traditional sangria without the alcohol. Made with 0.0% red wine and a house blend of fruit and juice topped off with lemonade.

AGUA DE VALENCIA

£6.25

A non-alcoholic version of the classic Spanish cocktail, brimming with vibrant citrus flavours. This delightful drink combines fresh orange juice, a splash of sparkling water, and a hint of lemon, creating a fizzy, tangy experience.

CIARA

£6.50

The Clara is a fresh fruity drink made from our 0.0% beer with lemon, lime, and soda giving you all those fresh flavours without the guilt!

COCKTAILS

SANGRIA

Our famous Lorentes sangria recipe made with white rum and orange liquor mixed with an array of fresh fruits to give it that perfect Spanish flavour we all love!

SANGRIA TINTO £7.50 (GLASS) £11 (HALF JUG) £19.95 (JUG)

SANGRIA BIANCA £7.50 (GLASS) £11 (HALF JUG) £19.95 (JUG)

SANGRIA SABOR

£9.95

Our own Spanish twist on a classic New York sour using our in house sangria.

NARANJA REBUJITO

£10.50

The Rebujito is a common drink in the region of Andalusia that mixes ice wine with citrus and soda. Using fresh oranges, lime, and mint to create a fresh, fruity drink all year round.

AHUMADO

£10.25

A delicate take on an old fashioned, perfect for after your meal. Made with Spanish brandy, a splash of Rioja stirred with brown sugar and aromatics then lightly smoked for a mature flavour.

FLUTADOR DE CAFE

£10.75

An elegantly crafted coffee based cocktail, using fresh espresso, Licor 43, Licor 43 horchata, milk, and cream topped with floating cream!

POMELO Y CILANTRO SPRITZ

£11.95

Light and refreshing cava based cocktail that will pair well with any dish! Made with grapefruit syrup, grapefruit gin, and coriander topped with cava to finish.

VERDEJO Y MANZANA

£9.75

A refreshing Verdejo based cocktail mixing together sweet and sour lime cordial, apple liqueur, and Verdejo wine.

CAIPRINHA DE MARACUJA

£9.95

A taste from Brazil and a staff favourite! This is our classic caipirinha enhanced with flavours from fresh passionfruit, Made from Cachaça lime and sugar. The more you stir the better it becomes!

FRESA PICANTE MARGERITA

£10.15

A cocktail crafted for the lovers of spice. This had been made by our beautifully crafted strawberry and chilli cordial then mixed with tequila and lime coated with a salt-tajin rim for that extra kick.

