

## Cold Beverages

Soft Drinks	3.55
Sparkling Water	2.85
Still Water	2.10

## Hot Beverages

Black Tea	2.55
Herbal Tea	3.15
Hot Chocolate	5.25
Solo (Espresso)	2.15
Double -	3.15
Flat White	4.45
Cortado	3.05
Con Leche (Latte)	4.45
Cappuccino	4.45
Americano	4.05
Calypso (Americano with Tia Maria & Cream)	6.95
Royal (Americano with Brandy & Cream)	6.95
Irish (Americano with Whisky & Cream)	6.95
Baileys (Americano with Irish Cream & Cream)	6.95
Baileys Hot Chocolate	7.45
Crema Catalana Latte (with Cream)	7.45

## Alcoholic Beverages

Cider (Bulmers)	4.45
Rekorderlig (Strawberry & Lime)	5.35
Corona, Peroni & San Miguel	4.55
Estrella	4.95
Spirit & Mixer	6.15
Double -	7.15
Shots	3.00



**FOOD ALLERGY?**

Before placing your order please inform a member of staff if a person in your party has a food allergy

Food prepared here may contain or have come in contact with...

- CRUSTACEANS
- CEREALS CONTAINING GLUTEN
- PEANUTS
- MILK
- MUSTARD
- FISH
- TREE NUTS
- EGGS
- LUPIN
- MOLLUSCS
- SESAME
- CELERY / CELERIAC
- SULPHUR DIOXIDE
- SOYBEANS



22 John William Street  
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# MENU



## Starters

<b>Extra virgin olive oil and aged balsamic</b> ★ Served with bread (V)	4.45
<b>Houmous and Tzatziki</b> ★ Served with bread (V)	4.75
<b>Alioli and grated fresh tomato dip</b> ★ Served with bread (V)	4.85
<b>Meat Board</b> (GF) ★	7.75
<b>Cheese Board</b> (V)	7.55
<b>Bread</b>	2.45
<b>Aceitunas Marinadas</b> ★ Olives (V) (GF)	4.55
<b>Anchoas Marinadas</b> ★ Anchovies marinated in white wine vinegar (GF)	5.15
<b>Queso Manchego</b> Spanish cheese served with bread (V)	6.65
<b>Jamón Serrano</b> ★ Spanish cured serrano ham (GF)	6.65

## Salads

<b>Ensalada de Pepa</b> ★ Mixed salad with carrots, red onions, peppers, cucumber, tomatoes and olives served on mixed salad leaves with pomegranate dressing (V) (GF)	5.95
<b>Ensalada de Halloumi</b> ★ Diced halloumi cheese and potatoes sautéed in garlic and oregano served on mixed salad. (V)	6.75
<b>Ensalada de Mariscos</b> Seafood salad with prawns, squid, swordfish, shrimps and mussels cooked in olive oil, garlic and vinegar, served on mixed salad. (GF)	7.95
<b>Queso de Cabra Marinado</b> Goats cheese crumbles marinated in mixed herbs and spices served on a bed of mixed salad (V) (GF)	6.25

## Tapas

<b>Pedron</b> ★ Pedron peppers with Maldon sea salt (V) (GF)	5.75
<b>Tortilla Españolas</b> ★ Spanish omelette with slices of potato and white onions (V) (GF)	5.85
<b>Champiñones al Ajillo</b> ★ Mushrooms cooked in garlic, white onions and white wine (V) (GF)	5.45
<b>Patatas Pobres</b> ★ Potatoes baked with spring onions, sauteed in olive oil garlic and vinegar (V) (GF)	4.75
<b>Patatas Bravas</b> ★ Diced potato topped with tomato sauce (V) (GF)	4.95
	<b>Add alioli - 0.50</b>
<b>Patatas Fritas</b> ★ Home made chunky chips (V) (GF)	£3.35
<b>Tostada de Queso de Cabra</b> Goats cheese crumbles marinated in mixed herbs, served on toasted bread with caramelised red onion marmalade (V)	7.85
<b>Palitos de Halloumi</b> ★ Halloumi fries coated in breadcumbs and deep fried, served with sweet chilli sauce (V)	6.95

<b>Gambas al Ajillo</b> King prawns sautéed in olive oil, garlic and piqillo peppers (GF)	8.10
<b>Gambas Fritas</b> King prawns coated in a light San Miguel beer batter, served with alioli	8.35
<b>Calamares a la Romana</b> ★ Calamari fries	6.95
<b>Bacalao coñ Mermelada de Cebolla Roja</b> Cod pieces lightly coated in flour, seasoned and presented with red onion marmalade	8.45
<b>Mejillones</b> Fresh mussels cooked in white wine, with onion, garlic and parsley	8.45
<b>Croquetas de Jamón</b> ★ A creamy bechamel flavoured with serrano ham and mozzarella cheese, with a crispy breadcrumb coating	5.95
	<b>Add alioli - 0.50</b>
<b>Alitas de Pollo</b> ★ (5) Lightly spiced crispy chicken wings, served with Louisiana sauce (GF)	5.75
<b>Brochetas de Pollo</b> Lightly spiced chicken skewers served with tzatziki (GF)	7.15
<b>Brochetas de Cerdo</b> ★ Tender marinated pork fillet skewers, chimichurri sauce (GF)	7.05
<b>Pollo &amp; Chorizo Ajillo</b> Diced chicken and chorizo sautéed with garlic and paprika	6.85
<b>Chorizo al Vino Tinto</b> ★ Slices of chorizo with red onions, simmered in red Rioja (GF)	6.45
<b>Albóndigas a la Jardinera</b> ★ Meatballs made with lean tender beef cooked in tomato sauce	7.25
<b>Carne</b> Sirloin steak bites, sauteed in cherry tomato, garlic and paprika	10.50

**All tapas marked ★ is available for  
Lunch - Monday to Sunday, 12 to 4pm  
3 Tapas - £15.00 (Excluding Special Days)**

**WINE TASTING - Last Saturday of every  
month Booking Only - £19.99pp**

## Paellas

<b>Paella Mixta</b> Mixed paella with chicken, chorizo, squid, king prawns, swordfish, peppers & peas (GF)	<b>Tapa - 13.95 Pan - 33.95</b> (Pan is not available Fri-Sat)
<b>Paella de Marisco</b> Seafood paella with squid, mussels, king prawns, swordfish, shrimps, peppers and peas (GF)	<b>Tapa - 14.55 Pan - 35.95</b> (Pan is not available Fri-Sat)
<b>Paella de Verduras</b> Vegetable paella with carrots, green beans, artichoke hearts, peppers and peas (V) (GF)	<b>Tapa - 12.95 Pan - 29.95</b> (Pan is not available Fri-Sat)

**Some of our food items take longer than others to cook, we will endeavour to get these to your table as soon as possible ...They are worth the wait!**