

**NON STOP KITCHEN SERVICE FROM 10AM - 10PM (10.30PM FRIDAY & SATURDAYS)  
SPECIALISING IN ITALIAN & SPANISH TAPAS STYLE DISHES AS WELL AS FRESH FISH  
& PRIME HOUSE DRY AGED STEAKS**

**COLD TAPAS**

**Bread basket** with olives and alioli £4.50

**Dips** with warm pitta bread £4.50 each  
Coriander hummus, Taramasalata, Tzatziki

**Smoked marinated sardine** with fava beans £8.50

**Marinated anchovies**, plum vine tomatoes and red onion £6.50

**Grilled avocado topped with Cornish crab salad** with micro leaves £9.50

**Cheeseboard** (Selection of Spanish and Italian cheeses) £9.50

**Artisan Iberico & Tuscan cured meats board** £9.50

**Hand cut 24 month aged Iberico ham** £19.50 per 100g

**Lightly flamed cured salmon**, spiced alioli, crispy sweet potato,  
pickled onion £9.50

**Smoked Burrata mozzarella** with plum tomato, avocado, basil £8.50

**Mediterranean king prawn & avocado cocktail**  
£8.50 Starter £12.50 Main

**Heritage tomato salad**, fennel Sherry vinaigrette £5.95

**HOT TAPAS**

**Blistered Padron peppers**, maldon salt £6.50

**Black truffle Arancini**, chilli aioli £7.50

**Pan fried halloumi cheese, roast Piquillo peppers**, baby chorizo £8.50

**Trio of prime beef & chorizo sliders** with truffle mayo £8.95

**Sautéed chicken livers** £6.50

**Pair of grilled lamb Tomahawks** £12.50

**Meat balls** in herby spicy tomato sauce £6.50

**Deep fried baby squid** with aioli £7.50

**Marinated grilled chicken wings** £7.50

**Garlic & herb stuffed Portobello mushrooms** £7.50

**Croquettes (6)** (cod or Iberico ham) £8.50

**Grilled octopus**, smoked paprika, oregano, olive oil £10.50

**King prawns** with garlic, chilli, herbs £9.50

**Tempura of monkfish** with pea puree £9.50

**Seared king scallops**, chorizo, cauliflower puree £10.50

**Little chicken & chorizo paella** £8.50

**Crispy courgette & aubergine stack**, spiced yogurt dip £8.50

**Slow cooked pork belly**, sweet and spicy sauce £8.50

**Thinly sliced aged beef bruschetta**, Piquillo peppers,  
melted Manchego cheese £8.50

**ON REQUEST (48 HOURS) NOTICE**

Available for 12 people and above

**Baby suckling pig MP**  
**Chicken or lamb spit roast**

**FROM OUR CHARBROILER GRILL AND OVEN**

**TXULETON VACA (MATURED SPANISH BEEF FOR 2 TO SHARE)**

Selected from the best herds available, cows aged from at least six to ten years old. Dry aged for a minimum of 35-90 days, this unique meat gives you flavours from the land, milk and grass

**800-1300** £7.00 per 100g

**30 DAYS DRY AGED LARGE CUTS**

These steaks are priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Good if you're hungry or for two to share...

**T-Bone** £6.50 per 100g **Beef Tomahawk** £6.50 per 100g

**Côte de Boeuf** £6.50 per 100g

**INDIVIDUAL HAND CUT STEAKS & OTHER MEATS**

(300g) **Fillet** £27.50 (300g) **Sirloin** £26.50 (300g) **Rib Eye** £27.50  
**Veal Cutlet** £24.50 **Pork Tomahawk** £15.50 **Lamb Tomahawks** £19.50

All the above are served with smoked paprika potato wedges,  
mushrooms, sweet grilled pepper & rocket

**Marinated chicken skewer** £14.50

Served with mixed leaf salad, vegetable rice

**OUR FISH**

**Giant grilled prawns**, fries, sauce Provençale £17.50

**Seared tuna**, fava beans, red onion, mixed leaves £17.50

**Chargrilled sea bass** with lemon, butter, parsley sauce,  
broccoli tender stems, new potatoes £17.50

**Grilled lobster tail**, fries, mixed leaves, garlic, chilli, herb & butter £32.50

**Fish of the day**, please ask your waiter **MP**

**PAELLA**

Minimum for two

**Seafood** £29.50

**Lobster** £32.50

**Vegetarian** £22.50

**SIDES**

**Creamy mash** £3.50

**Sautéed cauliflower** £3.50

**Sautéed garlic mushrooms** £3.50

**Garlic & chilli broccoli tender stems** £3.50

**Smoked paprika wedges** £3.50

**Truffle mac & cheese** £7.50

**Plum tomato & red onion salad** £5.50

**Lupo mixed leaf salad** £4.50

**Patatas Bravas** with spicy tomato sauce £5.50

**Sweet potato fries** £3.50

## DESSERTS

**Baked vanilla pod cheesecake** £6.50   **Churros with Nutella** £5.50   **Banana fritters, rum and raisin ice cream** £5.50

**Warm fudge cake vanilla pod ice cream** £5.50   **Warm baklava, vanilla ice cream, honey comb crumble** £5.95   **Cheeseboard** £9.50

**Surprise dessert platter for 2** £17.50   **Warm mini doughnuts with Nutella** £6.50   **Sticky date and toffee pudding, vanilla pod ice cream** £6.50

## COFFEES / TEAS

**Espresso** £1.95   **Filter Coffee** £2.50   **Herbal Teas** £2.95   **Earl Grey Tea** £2.95   **Cappuccino** £2.95   **Cafe Latte** £2.95

## LIQUEUR COFFEES

(all served with 35ml of alcohol) - £5.50

**Irish Coffee** (Irish Whiskey)   **French Coffee** (Brandy)   **Italian Coffee** (Grappa)   **Spanish Coffee** (Orujo)   **Calypso Coffee** (Tia Maria)

**Amaretto Coffee** (Amaretto)   **Espresso Martini** £8.50

## DIGESTIVES (35ml)

**Strega** £5.95   **Mirto** £5.95   **Amaro** £4.50   **Fernet Branca** £4.50   **Grappa Poli Moscatto** £8.50

**Grappa Luce** (by Poli) £8.50   **Nonino Picolit XO** £17.50

## LIQUEURS (35ml) - £5.95 (50ml) - £7.95

**Sambuca, Sambuca Black, Tia Maria, Cointreau, Amaretto, Frangelico, Lemoncello, Baileys, Galiano**

## DESSERT WINES (100ml)

**Berton Reserve Botrytis Semillon** - Australia (glass) £7.50   **Elysium Black Muscat** - California (glass) £7.50

**Passito Di Pantelleria** - Sicily (glass) £7.50   **Recioto della Valpolicella** - Veneto (glass) £8.50

**Pelee Island Vidal Icewine** - Canada (glass) £14.95

## PORTS (100ml)

**House Port** (glass) £6.95   **Vintage 10 Years Taylor's** (glass) £8.95   **Vintage 20 Years Taylor's** (glass) £12.95

## BRANDYS / COGNACS (35ml / 50ml)

**Remy Martin** £6.50 / £8.50   **Courvoisier** £6.50 / £8.50   **Hennesy VS** £7.50 / £9.50

**Vechia Romagna** £5.50 / £6.50   **Hennesy XO** £17.50 / £24.50   **Paradis** £45.00 / £59.50

## MALT WHISKIES (35ml / 50ml)

**Talisker 10 Years** £8.50 / £10.50   **Glenfiddich 12 Years** £8.50 / £10.50   **Lagavulin 16 Years** £8.50 / £10.50   **Blue Label** £35.00 / £49.50

Lupo Bianco is **available** for special events,  
private parties or meetings

**Total or Partial** exclusive use of the restaurant

**Special Menus For Groups**

**Cocktail Bar Service**

**Opening Hours**

Non-stop kitchen from 11am to 10pm  
Visit our website for more information about up and  
coming events [www.lupobianco.co.uk](http://www.lupobianco.co.uk)

## LARGE PARTIES OF 10 AND MORE

We offer a three course menu or  
a selection of Tapas dishes for £27.50

We can also design your own menu

## WEEKEND BOTTOMLESS PROSECCO BRUNCH

**SERVED SAT - SUN • 11AM - 3PM**

Only available for the whole table with  
guests receiving 1.5 hours of bottomless fun!