

Menu

Enjoy El Toro The Spanish Way

If you are not that hungry, on your own or with a friend, just start with a couple of tapas and order extra as you go along. Tapas is fantastic for sharing, we recommend around 4 to 5 tapas for 2 people.

Tapas Deal

Served with Complimentary Bread & Salad

Individual - 6.95

3 Tapas - 19.85

5 Tapas - 31.25

(When Ordered Together)

Group Tapas

Want the El Toro experience? Let our chefs feed you.

Group tapas is the best way to eat!

Minimum of 4 People

Two Courses - 19.50pp

Add a Dessert Sharing Board - 4.00pp



Hot Tapas

Bistec con Patatas ^{GF}

Steak & chips

Albondigas en Salsa de Tomate ^{GF}

Meatballs in Tomato Sauce

Chorizo al Horno ^{GF}

Spicy Spanish Sausage. Add Picon Cheese & Honey - £1.50

Pimientos Rollenos de Morcilla y Manchego ^{GF}

Spanish Peppers Stuffed with Black Pudding & Manchego Cheese

Filetitos de Cerdo Iberico con Salsa Mojo Picon ^{GF}

Pan-fried Iberico Pork Loin & Spicy Red Pepper Sauce

Croquetas Mixtas ^{GF} ^{VO}

Mixed Ham & Manchego Cheese Croquette

Alitas Picantes ^{GF}

Chicken Wings with Honey Bravas Sauce

Gambas Pil Pil ^{GF}

King Prawns in a Garlic & Chilli Butter

Calamares Fritos & Alioli ^{GO}

Fried Calamari & Alioli

Champiñones Picantes ^{GF} ^{VG}

Mushrooms with Garlic & Hot Paprika

Patatas Bravas ^{GF} ^{VG}

Diced Potato with a Spicy Bravas Sauce

In true Spanish style, your dishes will come out once they are ready. Some dishes take a little longer to prepare and cook than others, and we will bring each dish to you once it's ready.

Cold Tapas

Cecina de Ternera con Rocket y Parmesano ^{GF}

Cured Beef Carpaccio, Rocket & Parmesan

Duo de Jamon Serrano y Iberico ^{GF}

Selection of Spanish Serrano & Iberico Ham

Espárragos con Jamon Serrano ^{GF}

White Asparagus with Serrano Ham

Melon con Jamon Serrano ^{GF}

Spanish Serrano Ham & Honeydew Melon

Manchego con Miel y Cafe ^{GF} ^{VT}

Manchego Cheese Served with Honey & Coffee

We prepare fresh food every day for what we think will sell on the day. So get in early to make sure we have your favourite dishes. We don't want to waste food so once it's gone, it's gone.

We hope you enjoyed your time with us, we would love to hear your feedback so please leave us a review on Tripadvisor &/or Google or fill in the feedback form.

Sharers & Nibbles

All Boards are Served with Red Onion Chutney, Alioli, Olive Mix & Rustic Breads.

La Charcuterie ^{GO} 14.00

Served with Serrano Ham, Italian Salami & Sweet Chorizo

Table De Queso (The Cheese Board) ^{GO} 13.50

A selection of Spanish & Classic Cheeses Served with Tortilla & Rustic Bread

Tabla De La Granja (From The Field) ^{GO} ^{VT} 13.00

Served with BBQ Chunky Vegetables & Panko-Crumbed Tomato

The Chef's Board 14.00

A Chef Surprise Experience

Sides

Chunky Chips ^{GF} ^{VG} 2.95

Fries ^{GF} ^{VG} 3.25

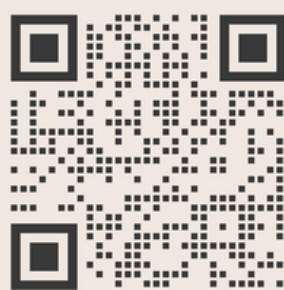
Aceitunas De Lujo (Olive Mix) ^{GF} ^{VG} 4.00

Nueces Variadas (Nut Mix) ^{GF} ^{VG} 4.00

Mismo Viejo (Same Old) ^{VG} 4.95

Olive Oil, Balsamic Dip with Rustic Breads

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Scan the QR code and fill in your details to join our mailing list and keep up to date with what is happening at The Bull - El Toro.



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The Bull - El Toro



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Specials & Desserts

Please ask a member of our team for our Specials & Dessert board.

Have a look at our drinks list to see if any of our brandys or digestifs take your fancy. We also have a selection of cocktails so why not treat yourself to an after dinner tippie?

Allergens

Allergen information is available on request and special dietary requirements can be catered for, please ask.



Celery



Crustaceans



Eggs



Molluscs



Gluten



Lupin



Milk



Soya



Mustard



Peanuts



Sesame



Sulphur Dioxide



Tree Nuts



Fish



Gluten Free



Gluten Free Option



Vegetarian



Vegetarian Option



Vegan

Menu Del Dia (Lunch Menu)

Enjoy a 2-course lunch at £13.50, served from 12-2:30. Indulge in exquisite flavours without compromising your wallet.

Choose from a starter or a dessert to accompany your main, or make it 3 courses for an extra £4.00.