Campo TAPAS BAR

TAPAS-STYLE DISHES, MADE FOR SHARING, COOKED FRESH AND SERVED AS THEY'RE READY. PORTIONS VARY, SO ASK OUR TEAM FOR GUIDANCE ON HOW MUCH TO ORDER.

Nibbles

House-Marinated Olives
Marinated green Boscaiola olives with herbs & citrus VE, GF — 5.5

Hummus
Hummus topped with harissa-roasted chickpeas and toasted focaccia VE — 7

Pumpkin & Goats Cheese Dip
Whipped caramelised pumpkin and goats cheese with smoked shallots and salsa macha served with focaccia V — 9.5

Whipped Burrata
Burrata with smoked chilli honey, crispy garlic and toasted sourdough V — 9

Roasted Garlic Soup
With crispy Serrano ham, fried bread and extra virgin olive oil V*, GF* — 6.5

Veg

Charred Halloumi
Halloumi with achiote and orange honey, piquillo peppers and a smoked almond and pumpkin seed crumb V, GF — 11

Mushrooms on Toast
Confit garlic wild mushrooms with Idiazabal cheese and crispy leeks served on toasted focaccia V, VE* — 9

Cauli Wings
Deep Fried crispy cauliflower in a citrus, chilli & maple glaze VE, GF — 9

Spanish Omelette
Thick omelette made to order with potato, cheese and onion with smoked garlic aioli V, GF *Add **Chorizo Bits** +2.5* — 9

Fish

Pan-Fried Seabass
Seabass with ancho chilli butter, caramelised red chicory and pumpkin seeds GF — 14.5

Gambas Pil-pil
King prawns sizzling in garlic oil with chilli and parsley GF — 12

Fried Calamari
Crispy calamari with saffron aioli, charred lemon and parsley — 9.5

Roasted Cod
Saffron and preserved lemon roasted cod with harissa oil, ajo blanco and almonds GF — 13

Meat

Birria Tacos
Slow-braised beef birria tacos with onion, coriander, lime and rich birria dipping liquor — 1 for 8 / 2 for 15

Beef Featherblade
Tender featherblade beef braised in Pedro Ximénez sherry, with wild mushrooms, celeriac and a beef fat crumb GF* — 16

Sticky Chorizo
Charred chorizo skewers With smoked garlic and rosemary yoghurt and fried cavolo nero GF — 10.5

Crispy Chicken
Buttermilk fried chicken tenders — 10.5
*Choose **Chipotle Honey** or **Garlic Manchego***

Ham & Cheese Croquettes
Serrano ham & manchego croquetas with jalapeño jam, grated manchego & aioli — 3.5 each

Slow-Braised Lamb
Paprika-braised lamb with roasted red peppers, picada and smoked chilli yoghurt GF — 13

Sides

Patatas
Crispy potatoes GF, VE with;
- Our bravas sauce and herb oil — 6
- House-spice Blend — 5.5

*Add **Aioli** or **Vegan Aioli** +0.5*

Truffle Mash
Buttery mash with truffle, crispy serrano ham and manchego GF, V* — 7

Butter Beans
Braised Butter Beans with cherry tomatoes, oregano and smoked chilli yoghurt GF, VE* — 6

Padrón Peppers
Charred Padrón Peppers with mojo rojo and smoked crème fraîche GF, VE* — 8

Roasted Cabbage
Savoy Cabbage roasted with chorizo, chestnuts and pumpkin seed romesco GF, V*, VE* — 7

Baked Sweet Potato
Twice baked sweet potato, lime sour cream, salsa macha & coriander GF, VE* — 7

Flatbreads

Our take on Catalan cocas, perfect for sharing. Made with an olive oil-rich yeasted dough. Prepared fresh to order, please allow extra time during busy periods

Sobrasada Flatbread
Sobrasada garlic bread with smoked chilli honey, mozzarella and a manchego crust — 13

Cheese Flatbread
Idiazabal & mozzarella cheese, confit onions, quince and sage V — 11

GF = GLUTEN FREE V = VEGETARIAN VE = VEGAN * = ON REQUEST

PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES. WE HANDLE ALL MAJOR ALLERGENS AND CANNOT GUARANTEE THAT ANY DISH IS ALLERGEN-FREE. ASK TO SEE FULL ALLERGEN INFO.

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL BEFORE ANY DISCOUNTS. TIPS ARE SHARED FAIRLY. THANK YOU FOR CHOOSING TO DINE AT OUR INDEPENDENT RESTAURANT. YOUR CUSTOM ISN'T TAKEN FOR GRANTED.

Campo TAPAS BAR

Tapas Bowls

AVAILABLE 12PM - 3PM EXCLUDING SUNDAYS
PERFECTLY PORTIONED FOR LUNCH

Cauli wings, patatas, garlic aioli, side salad	**13**
Fried calamari, patatas, garlic aioli, side salad	**14**
Boneless crispy chicken, chipotle honey, garlic crisps, patatas, side salad, garlic aioli	**14**
Garlic boneless crispy chicken, grated manchego, garlic crisps, patatas, side salad, garlic aioli	**14**
Roasted cod, patatas, garlic aioli, side salad	**15**

Sangria Sessions

ENJOY 90 MINUTES OF UNLIMTIED DRINKS WITH A SELECTION OF TAPAS OF YOUR CHOICE
OFFER IS ONLY VALID WHEN FULL TABLE OPT-IN. EVERY WEEKDAY, ALL DAY. 12PM - 3PM (SAT & SUN)
STARTERS, EXTRA DISHES AND DESSERTS CAN BE ORDERED SEPARATELY

Sides (CHOOSE ONE)

House Patatas VE, GF
Patatas bravas, soft herb oil, smoked salt, aioli VE, GF
Twice baked sweet potato, lime sour cream, salsa macha & coriander VE*, GF
Braised butter beans with cherry tomatoes, oregano and paprika yoghurt GF, VE*
Charred padrón peppers with mojo rojo and smoked crème fraîche VE*, GF

Tapas (CHOOSE TWO)

Confit garlic wild mushrooms with idiazabal cheese and crispy leeks served on toasted focaccia V, VE*
Cauli wings, citrus, fermented chilli & maple dressing VE, GF

Slow-braised beef birria taco with onion, coriander, lime and rich birria dipping liquor **1 PER SERVING**
Buttermilk fried chicken tenders *Choose **Chipotle Honey** or **Garlic Manchego***
Charred chorizo skewers with smoked garlic and rosemary yoghurt and fried cavolo nero GF

Fried calamari, charred lemon, saffron aioli, parsley
King prawns, confit garlic oil, red chilli, parsley GF

Standard 40PP

SANGRÍA Red, Rose, White or Alcohol Free
BEER Damm Lemon Shandy or Estrella 0.0%
(above drinks are also included in Premium)

Premium 45PP

SANGRÍA Cava, Blackberry
BEER Victoria Malaga or Complot IPA
HOUSE WINE White, Red or Rose

SCAN THE QR CODE TO SIGN UP AND SEE YOUR AVAILABLE REWARDS. TO EARN LOYALTY POINTS AND GET ANY DISCOUNTS, PROVIDE YOUR EMAIL ADDRESS OR PHONE NUMBER WHEN ORDERING