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

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

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

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

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

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

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

Meat

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

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

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

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

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

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*

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

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

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

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

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.

Sunday Roast

WHEN IT'S GONE, IT'S GONE

Our tapas and roasts are freshly prepared in separate sections of the kitchen, so may reach your table at different times

Chicken Supreme
Confit Chicken Supreme, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy GF* — 21

Roast Beef
Beef Topside, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy GF* — 22

Double Beef
Beef Topside, Beef Featherblade, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy GF* — 28

Vegan Roast
Garlic & Thyme Roasted Cauliflower, Roast Potatoes, Mashed Potato, Roasted Carrots, Greens, Gravy GF* — 18

Sides
- Pigs in Blankets GF — 7
- Cauliflower Cheese V — 7
- Extra Yorkie V — 1.5
- Extra Gravy GF*, VE* — 1.5

Campo TAPAS BAR

Sangria Sessions

ENJOY 90 MINUTES OF UNLIMITED 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 smoked chilli 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

Roast (CHOOSE ONE INSTEAD OF TAPAS & SIDES)

Chicken Supreme
Confit Chicken Supreme, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy GF*

Roast Beef
Beef Topside, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy GF*

Vegan Roast
Garlic & Thyme Roasted Cauliflower, Roast Potatoes, Mashed Potato, Roasted Carrots, Greens, Gravy 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