

Nibbles

House-Marinated Olives

Marinated green Boscaiola olives with herbs & citrus **5.5** VE, GF

Whipped Burrata

Burrata with smoked chilli honey, crispy garlic and charred sourdough **9**

Hummus

Hummus topped with toasted seeds, served with warm sourdough **7** VE

Tetilla Cheese Dip

Galician cheeses with roast garlic, caramelised shallots, paprika and toasted sourdough **9**

Sobrasada on Toast

Sobrasada with Manchego, extra virgin olive oil aioli, honey and pickled chillies **9**

Bread Basket

A mix of warm sourdough slices served with our house aioli **6**
*VE Add Oil & Balsamic +1.5

Veg

Fried Goats Cheese

Goats cheese bonbons paired caramelised pumpkin purée, pistachio migas & lemon oil **3.5 each**

Smoked Beetroot & Shallot Tart

Beetroot & caramelised shallot tart with mojo verde and toasted hazelnut picada **9** VE

Fried Aubergine

Fried aubergine with saffron honey, smoked pine nuts and whipped ricotta **8.5** GF, V, VE*

Charred Broccoli

Purple sprouting broccoli, ajo blanco, house chilli oil and toasted corn kernels **8** VE, GF

Mushroom on Toast

Confit garlic wild mushrooms with idiazabal cheese and crispy leeks on charred sourdough **10.5**

Cauli Wings

Deep Fried crispy cauliflower in a citrus, chilli & maple glaze **9** VE, GF

Fish

Sea Bass

Pan fried seabass, romesco, charred cherry tomatoes, chorizo oil **13**

Fried Cod

Deep fried cod, wild garlic aioli, sobrasada crumb **12**

Fried Calamari

Crispy calamari with saffron aioli, charred lemon & parsley **10**

Blackened Salmon

Spiced, seared salmon with chilli roasted greens and grapefruit citrus salsa **14** GF

Gambas Pil-pil

King prawns sizzling in fragrant garlic oil **11** GF
Choose Chilli Oil or Tomato Sauce
Add Toasted Sourdough +1.5

Meat

Beef Short Rib

Braised short rib in Pedro Ximenez sherry with pickled shallots, mojo verde and braising liquor **15** GF

Crispy Chicken

Crispy fried chicken, glazed with sweet habanero honey with garlic aioli **10.5**

Sticky Chorizo

Charred chorizo skewers with paprika yoghurt, mojo picon & crispy shallots **9.5** GF*

Harissa Lamb Chops

Harissa & coriander marinated lamb chops, brown butter roasted cauliflower, yoghurt & mojo verde **16** GF

Croquetas de Jamón

Serrano ham & Manchego croquetas with jalapeño jam, grated Manchego & aioli **3.5 each**

Albóndigas

Beef meatballs, red pepper & paprika tomato sauce with a crispy manchego crumb **10** *GF

Braised Pork Cheeks

Braised pork cheeks with a roasted garlic & celeriac purée, caramelised shallots & crispy onions **12** GF

Flat Iron Steak

Seared flat iron steak, charred spring onions, whipped chipotle & lime butter **16** GF

Sunday Roasts

Our Traditional Roasts with all the Trimmings are available every Sunday from 12pm alongside our Tapas Menu.

Sides

Patatas Bravas

Crispy potatoes with our bravas sauce and herby oil **6** GF, VE
Add Aioli or Vegan Aioli +0.5

Braised Butter Beans

Slow roasted Paprika beans with slow-roasted tomatoes and creamy yoghurt **6** GF, *VE

Truffle Mash

Truffle mash, grated Manchego & crispy serrano ham **6.5** available without GF*

Spring Greens

Pan fried Spring greens, sobrasada, chilli butter & whipped ricotta **7.5** GF, *V

Harissa-Roasted Squash Salad

Roasted squash, sticky chilli onions, kale, crispy chickpeas, green dressing **7** GF, VE

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 INDEPENDANT RESTAURANT. YOUR CUSTOM ISN'T TAKEN FOR GRANTED.



Tapas Bowls

AVAILABLE WEEKDAYS 12PM - 3PM
PERFECTLY PORTIONED FOR LUNCH

Cauli Wings, Patatas Bravas, Soft Herb Oil, Side Salad	13
Fried Calamari, Patatas Bravas, Garlic Aioli, Side Salad	14
Meatballs, Patatas Bravas, Garlic Aioli, Side Salad	14
Boneless Crispy Chicken, Habanero Honey, Garlic Crisps, Patatas, Side Salad, Aioli	14
Fish of the Day, Patatas Bravas, Garlic Aioli, Side Salad	15
Flat Iron steak, Whipped Chipotle & Lime butter, Patatas	17

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. FRI, SAT & SUN 12PM - 3PM (LAST BOOKING 3PM)
STARTERS, EXTRA DISHES AND DESSERTS CAN BE ORDERED SEPARATELY

Sides (CHOOSE ONE)

- Patatas Bravas, Soft Herb Oil, Smoked Salt **VE**, **GF**
- Butter Beans, Roasted Cherry Tomatoes, Yoghurt, Smoked Paprika **V**, **GF**, **VE***
- Roasted Spring Greens, Sobrasada, Whipped Ricotta **GF**, **V***
- Truffle Mash, Grated Manchego & Crispy Serrano Ham (*available without*) **GF***
- Harissa-Roasted Squash Salad, Roasted Squash, Sticky Chilli Onions, Kale, Crispy Chickpeas **GF**, **VE**

Tapas (CHOOSE TWO)

- Fried Aubergine, Saffron Honey, Smoked Pine Nuts, British Ricotta **V**, **GF**
- Charred Tenderstem® Broccoli, Ajo Blanco, House Chilli Oil, Corn Kernels **V**
- Cauli Wings, Citrus, Fermented Chilli & Maple Dressing **VE**, **GF**

- Dry-Aged Beef Meatballs, Tomato Sauce, Fried Garlic & Manchego Crumb **GF***
- Boneless Crispy Chicken, Habanero Honey, Garlic Crisps, Aioli
- Sticky Grilled Chorizo, Cultured Yoghurt, Mojo Picón, Crispy Shallots **GF***
- Pork Cheeks, Roasted Garlic & Celeriac Purée, Caramelised Shallots & Crispy Onions **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 Victoria Malaga or Damm Lemon Shandy

(above drinks are also included in Premium)

Premium 45PP

- SANGRÍA Cava, Blackberry
- BEER Estrella Damm or Complot IPA
- RIOJA 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

