

TAPAS-STYLE DISHES, MADE FOR SHARING, COOKED FRESH AND SERVED AS SOON AS THEY'RE READY

TRADITIONAL ROAST MENU AVAILABLE ALONGSIDE TAPAS MENU ON SUNDAYS



6

8

11

1.5

11

13

3

each

Nibbles

House-marinated Mixed Olives

VE, GF

Whipped Burrata, Smoked Chilli Honey, Garlic Crisps, Toasted Sourdough 5 Hummus, Toasted Seeds, Grilled Sourdough Baguette VE

9 Pan con Tomate, Roasted Garlic Oil, Sourdough Baguette 6.5 Roasted Garlic Soup, Serrano Ham
Crisps, Fried Bread, Extra Virgin Olive Oil

V*

6 Bread Basket, Sourdough Variety, Aioli

VE* add Oil & Balsamic 1.5

Veg

Fried Goats Cheese, Caramelised Pumpkin Purée, Hazelnut Picada

Chipotle-roasted Mushroom Skewers, Tomato Salsa, Mojo Verde VE, GF Fried Aubergine, Saffron Honey, Smoked Pine Nuts, Ricotta
V, GF

9 Charred Tenderstem® Broccoli, Ajo Blanco, House Chilli Oil, Corn Kernels VE, GF 8 Padron Pepper & Tetilla Cheese Gratin, Serrano Ham, Sourdough

8 Cauli Wings, Citrus, Fermented Chilli & Maple Dressing
VE, GF

Fish

Pan-Fried Cod, Arroz Meloso, Deep Fried Kale, Green Oil

Harissa Sea Bream, Smoked Garlic & Herb Butter, Wilted Spinach, Mojo Rojo **11** Fried Calamari, Charred Lemon, Saffron Aioli, Parsley

12 Blackened Salmon, Chilli Roasted Brassicas, Winter Citrus Salsa 9.5 King Prawns, Confit Garlic Oil, Parsley choose Chilli Oil or Tomato Sauce
 6F add Toasted Sourdough

13 Torched Mackerel, Smoked Beetroot, Apple, Mojo Verde, Buttermilk

Meat

Rump Steak, Garlic Wild Mushrooms, Mushroom Sauce, Cep Powder

Quince Glazed Pork Ribs, Burnt Apple 10.5 Puree, Winter Slaw

Confit Chicken, Charred Leek, Pumpkin Seed Romesco, Sobrasada Crumb GF* 15 Beef Short Rib, Pedro Ximénez Glaze, Pickled Shallots, Mojo Verde GF

5 Boneless Crispy Chicken, Habanero Honey, Garlic Crisps, Aioli

13 Sticky Grilled Chorizo, Cultured Yoghurt, Mojo Picón, Crispy Shallots **16** Harissa Lamb Chops, Confit Red Peppers, Rosemary Honey, Yoghurt GF

9 Croquetas de Jamón, Jalapeño Jam, Smoked Garlic Aioli, Manchego

9 Dry-Aged Beef Meatballs, Tomato Sauce, 9.5 Fried Garlic & Manchego Crumb GF*

Sides —

Patatas Bravas, Soft Herb Oil, Smoked Salt

VE, GF add Garlic Aioli Seasoned Saffron Rice, Roasted Peppers, Mojo Rojo VE, GF

Butter Beans, Roasted Cherry Tomatoes, Yoghurt, Smoked Paprika V, GF, VE* Truffle Patatas, Parsley, Manchego

0.5 GF add Garlic Aioli

6 Red Chicory & Beetroot Salad, Blood Orange Dressing, Toasted Pumpkin Seeds VE, GF

6 Roasted Winter Greens, Sobrasada, Whipped Ricotta GF, V* **Sunday Roast**

Confit Chicken Supreme 16.50

Beef Topside 18.50

Spanish Stuffing

Pigs in Blankets

Cauliflower Cheese

Extra Yorkie

4.50

4.50

5.50

4.50

AVAILABLE ON SUNDAYS ONLY
3 SIDES FOR £10

GF = GLUTEN FREE

V = VEGETARIAN

VE = VEGAN

0.5

7.5

A 10% SERVICE CHARGE IS ADDED TO YOUR BILL BEFORE ANY DISCOUNTS. TIPS ARE SHARED FAIRLY NOT HAPPY? TELL A MANAGER, WE WANT TO PUT IT RIGHT.