

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 with caramelised pumpkin purée, lemon & pistachio migas **3.5** each VE, GF

Fried Aubergine

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

Baked Padron & Mahon

Bubbling cheese gratin with baked padron peppers and crispy serrano ham **10** (available without)

Cauli Wings

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

Fish

Fried Calamari

Crisp, light calamari with saffron aioli and charred lemon **10**

Gambas Pil-pil

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

Fish of the Day

Today's catch of the day, perfectly garnished. Ask your server for today's options **14**

Blackened Salmon

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

Meat

Crispy Chicken

Crispy, juicy chicken drizzled with hot-sweet habanero honey **10.5**

Sticky Chorizo

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

Croquetas de Jamón

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

Albóndigas

Rich tomato-braised meatballs finished with garlic crisps and cheesy crumb **10** *GF

Sides

Patatas Bravas

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

Truffle Mash

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

Braised Butter Beans

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

Warm Squash & Kale Salad

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

Sunday Roast

WHEN IT'S GONE, IT'S GONE

Chicken Supreme Confit Chicken Supreme, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy **GF* 18**

Roast Beef Beef Topside, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy **GF* 20**

Double Beef Beef Topside, Slow-Cooked Short Rib, Roast Potatoes, Buttered Mash, Seasonal Veg, Yorkshire Pudding, Gravy **GF* 25.5**

Double Meat Beef Topside, Confit Chicken, Roast Potatoes, Buttered Mash, Seasonal Veg, Roasted Carrots, Yorkshire Pudding, Gravy **GF* 24**

Vegan Roast Smoked Beetroot & Shallot Tart, Roast Potatoes, Mashed Potato, Roasted Carrots, Greens, Gravy **GF* 16.5**

Sides

Stuffing **5**
Pigs in Blankets **GF 6.5**
Cauliflower Cheese **6**
Greens **GF, VE 6**
Extra Yorkie **V 1.5**
Extra Gravy **GF*, VE* 1.5**

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.



Sangria Sessions

ENJOY 90 MINUTES OF UNLIMITED DRINKS WITH A SELECTION OF TAPAS OR ROAST 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***
Truffle Mash, Grated Manchego & Crispy Serrano Ham (*available without*) **GF***
Warm Winter Salad, Roasted Squash, Sticky Chili 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***

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 Smoked Beetroot & Shallot Tart, Roast Potatoes, Mashed Potato, Roasted Carrots, Greens, Gravy **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 TO BE A LOYALTY CUSTOMER
AND SEE YOUR AVAILABLE REWARDS. TO EARN LOYALTY
POINTS AND GET ANY DISCOUNTS, PROVIDE YOUR EMAIL
ADDRESS OR PHONE NUMBER WHEN ORDERING

