

# PARA PICAR

## NIBBLES...

### PICOS DE PAN...£1.5

Breadsticks with house hummus

**KIKOS...£2** (crisp corn kernels)

**HABAS FRITAS...£2** (crisp broad beans)

### PORK QUAVERS...£2

with paprika seasoning

### HOUSE OLIVES & PICKLES...£3.5

### PADRON PEPPERS...£4

Fried baby green peppers

with Cornish sea salt

### HOUSE BREADS...£3.5

Ximenez vinegar reduction, olive oil

### PAN CON AJO TOMATE

Freshly crushed tomatoes with confit garlic,

Yorkshire extra virgin rapeseed oil

& Cornish sea salt -

### CLASSIC...£4

**MAHON** (with cheese)...£5

**SERRANO** (with ham)...£5.5

### HOME MADE PATÉS

with charred sourdough & grapes

### IBERICO CHORIZO & CHICKEN LIVER

**PATÉ...£7** with a crispy pork coating

### RED LENTIL AND ROAST SWEET POTATO

**PATÉ...£6**

### HOUSE MEAT & CHEESE PLATTER...£12

#### MEAT

Reserve Serrano ham, Iberico salchichon,

Iberico chorizo & Punch chorizo paté

#### CHEESE

Manchego, cave aged blue & Mahon

Served with:

Charred sourdough, picos de pan, mixed

pickles & membrillo

# SEAFOOD

## FISH OF THE DAY...£9

Please ask your server

## PRAWNS PIL PIL...£9

Pan fried tiger prawns, in chilli, garlic and lemon oil. Finished with confit tomato

## CRISPY COATED BABY SQUID...£8

Basil, lemongrass & lime alioli

## ★OAK ROAST SALMON, BEETROOT & DILL FRITTERS...£7

With honeyed ricotta

# MEAT

## ★ALBONDIGAS DE LA CASA...£7

Lightly spiced meatballs with soft herbs, frittada sauce & piquillo pepper romesco

## ONGLET STEAK...£10

*Known as the butcher's steak, prized for its flavour.*

Served with diced, new season potatoes, caramelised sweet red onion,

with a creamy mushroom & truffle sauce

## BEEF HAMBURGUESA...£7.5

Two mini prime Belgian blue x Limousin beef burgers, soft brioche bun,

baby gem lettuce, melted Mahon cheese, red pepper & chorizo ketchup

## ★SMOKEY LAMB TAGINE...£8

House smoked Yorkshire lamb, slow cooked with plump apricots, sweet prunes

& chickpeas. With toasted almonds & charred pitta

## ★HAND ROLLED PORK BELLY KOFTA...£8

North african spiced, minced free range pork belly koftas,

with carrot, sultana & apple salad with pomegranate molasses

## SMOKED CHICKEN PAELLA BALLS...£7

Smoked chicken paella balls with mango salsa & apple gel

# VEGETARIAN

## SMOKED BRIE CROQUETTES...£7

Homemade croquettes with a sweet & spicy chilli jam

## ★CAULIFLOWER FRITTERS...£5

Spiced cauliflower fritters with sesame, ginger & chilli dressing

## BEETROOT, BLUE CHEESE AND WALNUT SALAD...£5.5

Cave aged blue cheese, roasted beetroot, baby leaf & candied walnuts

## ★BUTTER BEAN, SPINACH AND SPICED CHICKPEA ESTOFADO...£6.5

Paprika creme fraiche, charred pitta

## ★SWEET POTATO AND FETA TORTILLA...£7

Layers of sweet potato, feta, spinach & piquillo peppers baked with free range eggs

## ★CHESTNUT MUSHROOM & COURGETTE PAELLA BALLS...£7

Roasted chestnut mushrooms and sauteed courgette paella balls

with lemon creme fraiche

# GUARNICIÓN

## SKIN ON FRIES...£3

with house seasoning & alioli

## SWEET POTATO FRIES...£4.5

with house seasoning & alioli

## TOMATO, CUCUMBER AND RED ONION SALAD...£4

Mixed baby leaf, toasted pumpkin seeds

& lemon vinaigrette

## PATATAS BRAVAS...£4.5

Twice cooked, diced skin on new season potatoes,

tomato frittada sauce with saffron alioli

## HALLOUMI FRIES...£6

with harissa alioli

## AUBERGINE FRITTERS...£4

with maple syrup

# POSTRES

## SEVILLE ORANGE POSSET...£6

A chilled set cream dessert with a chia seed biscotti

## CHURROS...£5

Cinnamon dusted spanish donuts, chocolate sauce

## ICE CREAMS/SORBET...£5

Please ask for our selection

## SELVA NEGRA...£6

Layers of chocolate sponge filled with chocolate truffle

cream, coated with chocolate flakes.

Morello cherries & clotted cream ice cream

## BAKED VANILLA CHEESECAKE...£6

Chilled stewed berries, brandy snap

## QUESO ESPAÑA...£8

Manchego, Mahon & cave aged blue

with sourdough, oat crackers & membrillo

Add a Pedro Ximenez sweet sherry, Liqor 43 or Spanish

brandy to your dessert for £3

# SUNDAY PLATE

SERVED ALL DAY SUNDAY!

## YORKSHIRE REARED ROAST BEEF...£14

Roast potatoes, Yorkshire pudding,

cauliflower cheese & seasonal veggies

## VEGGIE & VEGAN ROASTS...£12.50

KIDS ROAST...£7