



## PARA PICAR

### NIBBLES

**KIKOS** (crisp corn kernels)...£2

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

**PORK QUAVERS** with paprika seasoning...£2\*

**HOUSE OLIVES & PICKLES**...£3.5

**PADRON PEPPERS**...£4\*

Fried baby green peppers with cornish sea salt

**AUBERGINE FRITTERS**...£4\*

with maple syrup

### HOME MADE PATÉS

with charred gluten free bread and grapes

**IBERICO CHORIZO AND CHICKEN LIVER PATÉ**...£7

with a crispy pork coating

**RED LENTIL AND ROASTED 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 gluten free bread, mixed pickles & membrillo

## GUARNICION

**SKIN ON FRIES** with house seasoning and alioli...£3\*

**SWEET POTATO FRIES** with house seasoning and alioli...£4.5\*

**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

## FROM THE EARTH

**CAULIFLOWER FRITTERS**...£5\*

Spiced cauliflower fritters with sesame, ginger & chilli dressing

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

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

**BUTTER BEAN, SPINACH & CHICKPEA ESTOFADO**...£6.5

Paprika creme fraiche, charred gluten free bread

**SWEET POTATO AND FETA TORTILLA**...£7

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

## FROM THE LAND

**ONGLET STEAK**...£10\*

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

Served with diced, skin on new season potatoes, caramelised sweet red onion, with a creamy mushroom and sherry sauce

**SMOKEY LAMB TAGINE**...£8

House smoked Yorkshire lamb, slow cooked with plump apricots, sweet prunes and chickpeas. With toasted almonds and gluten free bread

## FROM THE SEA

**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 tomatoes

**CRISPY COATED BABY SQUID**...£8\*

Basil, lemongrass and lime alioli

**OAK ROAST SALMON, BEETROOT AND DILL FRITTERS**...£7\*

With honeyed ricotta

## POSTRES

**SEVILLE ORANGE POSSET**...£6

A chilled set cream dessert

**ICE CREAMS/SORBET**...£5

Please ask for our selection

**QUESO ESPAÑA**...£8

Manchego, Mahon & cave aged blue with charred gluten free bread and membrillo

Add a Pedro Ximenez sweet sherry, Liqor 43 or Spanish brandy to your dessert for £3

**ALL DISHES ARE PREPARED FREE FROM GLUTEN BUT ARE MADE IN A KITCHEN WHICH HANDLES GLUTEN. DISHES WITH A \* CARRY A HIGHER RISK OF CROSS CONTAMINATION DUE TO COOKING METHODS - WE DO NOT HAVE SEPARATE FRYERS.**

