

# PARA PICAR

**NIBBLES...**

**PICOS DE PAN...£1.5 v** with house hummus

**KIKOS...£2** (crisp corn kernels) **gf v**

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

**PORK QUAVERS...£2** with paprika **gf**

**HOUSE OLIVES & PICKLES...£3.5 gf v**

# BREAD

**ROGER'S ARTISAN SOURDOUGH**

**HOUSE BREAD...£4 v**

Ximenez vinegar reduction & olive oil

**PAN CON AJO TOMATE...£4.5 v**

Freshly crushed tomatoes with confit garlic, Yorkshire extra virgin rapeseed oil & Cornish sea salt on sourdough

**IBERICO CHORIZO & CHICKEN**

**LIVER PATE...£8 gf\***

Crispy pork crumb & grapes

**LENTIL & SWEET POTATO PATE ...£7 gf\* v**

with spiced pumpkin seeds

**PUNCH PLATTERS**

Charred sourdough, picos de pan, mixed pickles, membrillo & Manchego

**MEAT...£12 gf\***

Reserve Serrano ham, Iberico Salchicon, Iberico chorizo & spiced chicken liver pate

**VEGGIE...£10 gf\* v**

Marinated artichokes, balsamic onions & lentil pate

# TAPAS

**PRAWNS PIL PIL...£9 gf\***

Pan fried tiger prawns, in chilli, garlic & lemon oil.

Finished with confit tomato & warm flatbread

**CRISPY COATED BABY SQUID...£7**

Squid ink alioli

**HOT SMOKED SALMON...£7.5 gf**

Aromatic chickpea & spinach potage

**ALBONDIGAS DE LA CASA...£7**

Lightly spiced meatballs with soft herbs, frittada sauce & romesco

**PAPRIKA CHARRED CHICKEN LEG...£7.5 gf**

Mojo picon sauce

**JAMON CROQUETTAS ...£5.5**

Pickled cauliflower, shallots, capers & cucumber

**MARINATED BEEF FILLET SKEWERS...£10.5 gf**

Chestnut mushroom ketchup & sweet mustard sauce

**GRILLED SPANISH STYLE BLACK PUDDING...£7.5**

Warm salad of chicory leaf, Iberico chorizo, baby potatoes & crispy egg

**CUMIN ROASTED CAULIFLOWER...£5 gf v**

Apple, walnut & maple salsa

**SMOKED BRIE & SPINACH TORTILLA...£7 gf v**

Piquillo pepper jam

**ROAST SWEET POTATO & WHIPPED GOATS CHEESE...£7 gf v**

Pomegranate molasses & pumpkin seeds

**PATATAS BRAVAS...£4.5 gf v**

Twice cooked, skin on new season potatoes, tomato frittada sauce with saffron alioli

# GUARNICIÓN

**PADRON PEPPERS...£4.5 gf v**

With sea salt

**SKIN ON FRIES...£3.5 gf v**

With house seasoning & alioli

**HALLOUMI FRIES...£6 gf**

With harissa alioli

**SALT ROASTED NEW SEASON POTATOES...£5 gf**

Pork scratching crumb & alioli

**BEEF TOMATO SALAD...£5 gf v**

Shaved shallots & oregano oil

**HOUSE SALAD...£5 gf v**

Chicory leaf, artichokes, balsamic onions, cucumber & tomatoes

# POSTRES

**CHURROS...£5.5 v**

Cinnamon dusted spanish donuts & chocolate sauce

**SPANISH BAKEWELL TART...£6 v**

Cherry ice cream & candied cherries

**SELVA NEGRA SUNDAE...£7 v**

Chocolate gateaux, vanilla seed ice cream, honeycomb & wafers

**DARK CHOCOLATE, RASPBERRY &**

**OLIVE OIL BROWNIE...£6 v**

Raspberry sorbet

**PICOS BLUE CHEESE...£8 gf\* v**

Strong spicy blue, cow and ewes milk.

Drunken apples & toasted fruit bread

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