

Appetizers

Pan	
Breads, olives, olive oil butter.....	£4.50
Mini salchichas	
Pigs in blankets, piquillo ketchup.....	£4.80
Palomitas de halloumi	
Halloumi popcorn, harissa aioli.....	£6.00
Polomitas de chorizo	
Chorizo popcorn, garlic aioli.....	£4.80

Carne (Meat)

▲ Venado	
Venison haunch, celeriac, shallot, chocolate	£8.70
Pechuga de pollo	
Chicken breast, onion textures, sage	£6.75
▲ Panceta de cerdo	
Slow cooked belly pork, orange and cloves.....	£7.75
Pavo con croquetas	
Turkey and stuffing croquettes, onion puree.....	£5.75
Sukalki	
Typical beef ragu, potatoes.....	£6.50
▲ Bombones de pato	
Duck bon bons, Rioja and quince reduction.....	£7.40
Chorizo al porto	
Chorizo cooked in port, mulled spices	£6.25
Farro	
Pearl barley, chorizo, peperonata, fried egg, king oyster mushroom.....	£6.50



Please be aware that all of our cheeses contain animal rennet. Speak to your server before you order your meal about our cheeses.



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

Selección de charcuteria

(Cold cured meats)

Jamon serrano somalo reserve	
Cured in Sierra de la Demanda in Burgos for a minimum of 14 months from selected duroc pigs	£5.00
Chorizo Ibérico Montanegra cular	
Ibérico chorizo is produced from ibérico pigs in extremadura, situated south west of Spain. Montanegra ibérico chorizo is soft, sweet and smooth with well balanced flavours	£5.25
Salchichón Ibérico Montanegra cular	
Ibérico Salchichón is an artisan salami, made by hand from selected ibérico pork meat cuts and cured between 4-6 weeks. Ibérico Salchichón is soft with savoury notes and a hint of pepper.....	£4.50
Lomo somalo extra	
Made from the eye of the pork loin, rubbed in salt, paprika and dry cured for 4-6 weeks. This Lomo De Cerdo is soft and mild with savoury and woody notes	£5.25
▲ Selección de embutidos En lonchas	
Mixed platter of sliced meats with tomato, garlic salsa and bread	£12.50
▲ Selección de embutidos y quesos	
Sliced meat and cheese selection, tomato and garlic salsa, mini croutons and bread	£18.50
▲ Jamon ibérico	
Sliced ibérico ham, with crusty bread and tomato salsa	£9.50

Pescado (Fish)

Gambas	
Roasted king prawns, garlic, chilli and spring onions	£6.25
Calamares	
Calamari, chilli, lime and basil	£6.10
Palitos de lenguado	
Plaice goujons, rocket and lemon salad, aioli.....	£6.75
▲ Filet de merluza	
Stone bass, salsa verde.....	£7.10
▲ Besugo	
Sea bream, ginger, soy, coriander	£7.80
▲ Bisque de chorizo y langostino	
Chorizo and shellfish bisque.....	£8.20

Vegetariano (Vegetarian)

☞ Croquetas de queso	
Manchego croquettes, PX marmalade	£6.50
Filete de coliflor	
Spiced cauliflower steak, romesco sauce, toasted almonds....	£5.50
Pimientos de padron	
Padron peppers, Maldon sea salt, roasted garlic.....	£6.50
Setas salteadas a la trufa	
Roasted mushrooms, fino, thyme cream, toasted bread.....	£6.25
Calabaza asada	
Roasted pumpkin, goats cheese, walnuts.....	£6.50
☞ Tortilla	
Aubergine, honey, blue cheese, garlic aioli	£4.90
Calabaza asada al bourbon	
Bourbon glazed butternut squash, goats cheese and pomegranate.....	£6.25

Sides

Patatas bravas	
Patatas bravas, lightly spiced tomato sauce and garlic aioli ...	£4.50
Patatas ibéricas	
Iberico potatoes, garlic aioli.....	£5.00
Boniato frito	
Sweet potato fries, sour cream and chive.....	£3.75
Migas	
Chorizo, pancetta, fried egg.....	£4.50

Dessert

Salted caramel parfait	£2.75
White chocolate and honeycomb parfait	£2.75
Christmas pudding parfait	£2.75
Raspberry parfait	£2.75
Baileys parfait	£2.75
Santiago tart, lemon and almond cake	£4.50
Churros, cinnamon sugar, dark chocolate sauce	£3.95
Affogato "drowned in Jerez", PX sherry, espresso	£5.50
Chocolate brownie, rum custard	£5.50

Quesos

(Cheeses)

☞ Villadiego Manchego D.O	
A raw ewe's milk cheese, with pocket holes showing notes of dry pasture and toasted pistachios with lots of creaminess.	
☞ Vega De Los Lois Valdeon I.G.P	
Spanish blue cheese made from cow and goat's milk, intense flavour, slightly lactic, salty, piquant and a little spicy-hot. It has a caramelised aroma and butter texture.	
☞ Montbru Garrotxa	
A goat's cheese, with an intense, fresh and slightly citric flavour and a buttery texture with an intense aroma.	
☞ Serramunt Spanish Brie	
A Spanish Brie style cheese made in the region of Igualada in Catalunya. Made from pasteurised cow's milk.	
Individual portion.....£4.40	
▲ Selection of each of the above.....£8.50	
Selection of sliced Spanish cheeses with quince jelly, mixed crackers and figs.	

Lunch

12 - 2.30pm Monday-Friday

Stew & Tapas £7

Early Bird

5 - 6.30pm Monday, Tuesday and Wednesday

3 x Tapas £13

▲ dishes not included*

*please note individual restaurant opening times