

# TAPAS



## SNACKS

Salted almonds <b>v n</b>	4
Galician padron peppers <b>v</b>	6
Gordal olives, lemon, parsley <b>v</b>	5
Sourdough, Rama 44 olive oil <b>v n</b>	5
Pan con tomate <b>v n</b>	5
Sobrasada on sourdough, rosemary honey <b>n</b>	6
Pan con tomate with jamón <b>n</b>	7
Cantabrian boquerón anchovies	8

## CHARCUTERÍA & JAMÓN

Coppa Iberica – cured loin of Iberico pig	6.5
Chorizo Morcón Ibérico de bellota	6.5
Duroc jamón serrano, 24 months	9

## CHEESE

Manchego, barrel aged honey, house crackers	7
Baked Torta de Barros, pickles, sourdough toast <b>v n</b>	11
Picos Blue, sherry soaked raisins, house crackers	7

## SPANISH SUNDAYS

Join us for our famous Spanish sharing Sunday roasts, offering superb ex-dairy beef or overnight Duroc belly. Think Ibérico fat roasties, chorizo Yorkshire puddings, Manchego cauliflower cheese, and more...

**v** VEGETARIAN **n** CONTAINS NUTS

PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN.  
PLEASE ASK TO SEE THE VEGAN OR NON-INTENTIONAL GLUTEN MENU.  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,  
THIS GOES DIRECTLY TO OUR TEAM.

## RETAIL

Our delicious olives, Rama 44 olive oil, the 44 recipe book, UVA red and white wine and 44 manzanilla sherry are all available to take home with you.

We have gift vouchers too! Please just ask.

## TAPAS PLATES

Seared Cordoba goats' cheese, fennel, orange, honey	8.5
Artichoke, almond romesco, truffled Manchego cheese <b>n</b>	9
Caramelised onion & potato tortilla <b>v</b>	8.5
Little gem, Manchego, anchovy Caesar salad <b>n</b>	8
Winter tomato salad, moscatel dressing, dried black olive <b>v</b>	8
Triple cooked patatas bravas, sherry alioli, bravas sauce <b>v</b>	7
Jamon Ibérico croqueta	2.9ea
Dry-aged beef meatballs, spiced tomato & Rioja	8.8
Cider poached Leon chorizo	8.5
Cured overnight roast Duroc pork belly, celeriac, grain mustard	10
Spiced sticky sherry glazed chicken, roast garlic	9
Crispy market fish in Estrella Galicia batter, sherry alioli	9
Roast wild red prawns, chilli, garlic, olive oil	10
Roast Brixham scallop, roast garlic, sobrasada	8.5ea
Fried baby squid, mojo rojo	9

## SWEET

Burnt Basque cheesecake <b>v</b>	8
Chocolate olive oil pot, sea salt, toast <b>v n</b>	6.5
<b>Ices v</b>	per scoop
Rama 44 olive oil	3.5
Lemon & fino sorbet	4
Dark chocolate & PX sherry	5.5
Salted almond & caramel <b>n</b>	4.5

