

# NO INTENTIONAL GLUTEN



## SNACKS

Salted almonds v n	4
Galician padrón peppers v	6.5
Gordal olives, lemon, parsley v	5
Toast, Rama 44 olive oil v	5.5
Pan con tomate v	6
Pan con tomate with jamón	8
Sobrasada on toast, rosemary honey n	6.5
Cantabrian boquerón anchovies	8.5

## CHARCUTERÍA & JAMÓN

Coppa Iberica- cured loin of Iberico pig	7.5
Chorizo Morcón Ibérico de bellota	7.5
Duroc jamón serrano, 24 months	10

## CHEESE

Manchego, barrel aged honey, crackers	7.5
Baked Torta de Barros, pickles, toast	11.5
Picos Blue, sherry soaked raisins	8

## SPANISH SUNDAYS

Join us for our famous Spanish sharing Sunday roasts, offering superb ex-dairy beef or overnight Duroc pork belly

## LUNCH STEAL!

Take advantage of our superb lunch & early bird menu, enjoying 3 dishes & a drink for £24. Just ask to see a menu.  
**Weds & Thurs 5-6.30pm, Fri 12-6pm, Sat 12-3pm**

## TAPAS PLATES

Artichoke, truffled manchego cheese n	9
Caramelised onion & potato tortilla v	8.5
Little gem, Manchego, anchovy Caesar salad	8
Winter tomato salad, moscatel dressing, dried black olive v	8
Triple cooked patatas bravas, sherry alioli, bravas sauce v	7
Dry-aged beef meatballs, spiced tomato & Rioja	8.8
Cider poached León chorizo	8.5
Cured overnight roast Duroc pork belly, celeriac, grain mustard	11
Spiced sticky sherry glazed chicken, roast garlic	9
Roast wild red prawns, chilli, garlic, olive oil	10
Roast Brixham scallop, roast garlic, sobrasada	8.5ea
Baby squid, mojo rojo	9

## SWEET

Chocolate olive oil pot, sea salt	6.5
Salted caramel & almond ice cream n	4.5

V VEGETARIAN N CONTAINS NUTS  
PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN.  
PLEASE ASK TO SEE THE VEGAN MENU.  
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL,  
THIS GOES DIRECTLY TO OUR TEAM.