

# VEGAN

If you are ordering from this menu, please advise the team when you place your order as some dishes have been adapted to make them vegan

## PARA PICAR Y PAN

<b>Fino salmorejo shot v</b> The precursor to gazpacho. Great to kick off a meal	<b>2</b>
<b>Marinated Gordal olives from Carmona v, GF</b>	<b>4</b>
<b>Roast salted Catalan almonds v, N</b>	<b>3.9</b>
<b>Padron Peppers v, GF</b> Galician green peppers, olive oil, sea salt	<b>4.5</b>
<b>Bread v</b> Sourdough, house Rama 44 extra virgin olive oil	<b>2.5/4</b>
<b>Pan con tomate v</b> Toasted sourdough, tomato, olive oil, sea salt	<b>3</b>

## KITCHEN/COCINA

<b>Patatas Bravas</b> Triple cooked potatoes, bravas sauce, sherry alioli	<b>5</b>
<b>Ensalada GF</b> Bitter leaves, orange	<b>5.5</b>
<b>Griddled Fennel N</b> Apple ajo blanco	<b>4.5</b>
<b>Sprouting broccoli GF, N</b> Pochas bean purée, hazelnut	<b>6.5</b>
<b>Asparagus N</b> Ajo blanco, Jersey Royals, radish	<b>7.5</b>
<b>Celeriac steak N</b> Walnut romesco	<b>7.5</b>

---

## HELADO/ICES

£3 each or £7.5 for 3

Red berry sangria sorbet

Orange & Gin sorbet GF

Please ask if you would like to see our childrens tapas menu. Tapas comes to the table as and when it is ready. If you would like certain dishes to arrive together just ask when you order. Please inform the team if you have any allergies.



# VEGAN WINE

## WHITE

### FRESH, CRISP

UVA 44 Blanco, Ribeiro, Treixadura, Godello, Albariño, Loureiro, Torrontes  
£6 (125ml) £8.5(175ml) £11.5 (250ml)  
£29.5 (btl)

El Muelle, Palomino, VdT Cádiz  
£37 (btl)

### FLORAL, CITRUS

Barahonda organic, Verdejo, Sauvignon Blanc  
£6 (125ml) £8.5 (175ml) £11.5 (250ml)  
£29.5 (btl)

Nereida, Ribeiro, Treixadura blend  
£29 (btl)

Ondas Del Alma, Godello, Monterrei  
£34 (btl)

Cora De Loxarel, Penedès  
£37 (btl)

### BRIGHT & VIBRANT

Lusco, Albariño, Rias Baixas  
£7 (125ml) £9.9 (175ml) £13.5 (250ml)  
£36.5 (btl)

### RICH, ROUNDED

Nivarius, Tempranillo Blanco, Rioja  
£36 (btl)

Reto, Albillo, Manchuela  
£40 (btl)

## ROSADO

Viñas del Vero Colección, Somontano Pinot noir  
£5.5 (125ml) £7.7 (175ml) £10.9 (250ml)  
£29 (btl)

Vallemayor 2020, Rioja, Tempranillo, Garnacha  
£4.4 (125ml), £6.2 (175ml) £8.8 (250ml)  
£25 (btl)

Lía, Pet-Nat 2020, Rioja, Garnacha  
£34 (btl)

## RED

### RICH, BIG, MOREISH

UVA 44, Jumilla Monastrell, Syrah, Petit Verdot  
£6.10(125ml) £8.6 (175ml)  
£12 (250ml) £33.5 (btl)

Born To Be Wild, Bobal, Valencia  
£36 (btl)

Beronia Reserva 2014, Tempranillo, Graciano, Mazuelo. Rioja  
£41 (btl)

Beronia Gran Reserva 2012, Tempranillo, Graciano, Mazuelo. Rioja  
£51 (btl)

Planella, Carignan/Syrah Blend, Monstant  
£40 (btl)

### FRUIT DRIVEN & VIBRANT

Casa Castillo, Monastrell Jumilla  
£37 (btl)

Tramuz Joven, Tinta Del Pais, Ribera Del Duero  
£36 (btl)

Albahra, Almansa, Garnacha  
£39 (btl)

### SOFT, MEDIUM BODIED

Soplo, Garnacha, Valencia  
£6 (125ml) £8.4 (175ml) £12 (250ml)  
£32 (btl)

Quinta De Aves, Tierra de Castilla, Syrah  
£34 (btl)

Matilda Nieves, Ribeira Scara Mencia  
£35 (btl)

## SPARKLING

Vilarnau Edición Limitada, Penedès  
£5.9 (125ml) £30 (btl)

Vilarnau Brut Rosado, Penedès  
£32 (btl)

Albert de Vilarnau, Penedès  
£58 (btl)

Vilarnau 0.0%, Penedès  
£3 (125ml) £16 (btl)

## SHERRY

### MANZANILLA

Manzanilla 44  
£5.5 (100ml) £16 (37.5cl) £28 (75cl)

Xixarito En Rama  
£8.6 (100ml) £24 (37.5cl)

Maestro Sierra Fino  
£24 (37.5cl)

### AMONTILLADO

Xixarito Amontillado  
£11 (100ml) £30 (37.5cl) £49 (75cl)

### OLOROSO

Maestro Sierra Oloroso  
£8.6 (100ml) £26 (37.5cl)

