

SUNDAY



This is a sample Sunday menu
Our tapas and roast offering differs week to week & is subject to availability

SNACKS

Salted almonds v n	4
Galician padrón peppers v	6.5
Gordal olives, lemon, parsley v	5
Sourdough, Rama 44 olive oil v	5
Pan con tomate v n	5.5
Pan con tomate with jamón n	7.5
Sobrasada on sourdough, rosemary honey n	6
Cantabrian boquerón anchovies	8.5

CHARCUTERÍA & QUESO

Coppa Iberica- cured loin of Iberico pig	7.5
Chorizo Morcón Ibérico de bellota	7.5
Duroc jamón serrano, 24 months	10
Manchego, barrel aged honey, house cracker	7
Baked Torta de Barros, sourdough toast n	11
Picos Blue, sherry soaked raisins, house cracker	8

TAPAS PLATES

Seared Cordoba goats' cheese, fennel, orange, honey	8.5
Artichoke, almond romesco, truffled manchego cheese n	9
Caramelised onion & potato tortilla v	8.5
Little gem, Manchego, anchovy Caesar salad n	8
Winter tomato salad, moscatel dressing, dried black olive v	8
Triple cooked patatas bravas, sherry alioli, bravas sauce v	7
Jamón Ibérico croqueta	3ea
Dry-aged beef meatballs, spiced tomato & Rioja	8.8
Cider poached León chorizo	8.5
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

V VEGETARIAN N CONTAINS NUTS
PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN.
PLEASE ASK TO SEE THE VEGAN OR NO INTENTIONAL GLUTEN MENU.
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
THIS GOES DIRECTLY TO OUR TEAM.

SUNDAY ROAST PLATTERS

Roast platters are designed for two to share. If you are an odd number you may wish to order additional sides

Dry aged Hereford beef rump steak, horseradish alioli	54
Welsh dry aged sirloin of beef, horseradish alioli	58
Overnight slow roast duroc pork belly, caramelised apple sauce	48
(All served with chorizo yorkshire pudding, jamón fat roast potatoes, manchego cauliflower cheese, braised red cabbage, roast heritage carrots & red wine gravy)	

Celeriac steak, horseradish alioli v	33
(Served with Yorkshire pudding, olive oil roast potatoes, manchego cauliflower cheese, braised red cabbage, roast heritage carrots & vegetarian gravy)	

Kid's chicken roast	8
Kid's beef roast	10

Additional roast sides

Manchego cauliflower cheese	5.5
Braised red cabbage & heritage carrots	6
Giant yorkshire pudding (add chorizo £1.5)	5
Roast potatoes	5
Welsh dry aged sirloin steak	35
Dry aged Hereford rump steak	31
Roast duroc pork belly	25
Celeriac steak	11.5

SWEET

Burnt Basque cheesecake v	8.5
Chocolate olive oil pot, sea salt, toast v n	6.5
Ices v	per scoop
Rama 44 olive oil	3.5
Lemon & fino sorbet	4
Dark chocolate & PX sherry	5.5
Salted almond & caramel n	4.5