

SUNDAY



SNACKS

Salted almonds v n	4
Galician padrón peppers v	6
Gordal olives, lemon, parsley v	5
Sourdough, Rama 44 olive oil v	4.5
Pan con tomate v n	4.5
Pan con tomate with jamón n	7
Sobrasada on sourdough, rosemary honey n	5.5
Cantabrian boquerón anchovies	8

CHARCUTERÍA & QUESO

Coppa Iberica- cured loin of Iberico pig	6.5
Chorizo Morcón Ibérico de bellota	6.5
Duroc jamón serrano, 24 months	9
Manchego, barrel aged honey, house cracker	7
Baked Torta de Barros, pickles, sourdough toast n v	11
Picos Blue, sherry soaked raisins, house cracker	7

TAPAS PLATES

Caramelised onion & potato tortilla v	8
Little gem, Manchego, anchovy Caesar salad n	7.5
Winter tomato salad, moscatel dressing, dried black olive v	8
Triple cooked patatas bravas, sherry alioli, bravas sauce v	6.9
Hispi cabbage, jamón butter, sage and pine nut migas n	8
Jamón Ibérico croqueta	2.9ea
Cider poached León chorizo	8.5
Spiced sticky sherry glazed chicken, roast garlic	8.5
Pork & chorizo manteca terrine, apple purée, sourdough n	8.5
Baby squid, mojo rojo	9
Crispy market fish in Estrella Galicia batter, sherry alioli	9
Butternut squash, mojo verde, sage & pine nuts migas v n	7.5

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 (Upgrade to Dry aged Sirloin on the bone +£10)	49
Overnight slow roast Duroc belly Pork, burnt apple sauce	44
Gower salt marsh Lamb shank, mojo verde	49

(All served with chorizo yorkshire pudding, jamón fat roast potatoes, manchego cauliflower cheese, miso herb butter cabbage, roast heritage carrots & red wine gravy)

Celeriac steak, horseradish alioli v	33
(Served with Yorkshire pudding, olive oil roast potatoes, manchego cauliflower cheese, miso herb butter cabbage, roast heritage carrots & vegetarian gravy)	
Kid's chicken roast	8
Kid's pork roast	10
Kid's beef roast	10

Additional sides

Manchego cauliflower cheese/roast potatoes	5
Miso cabbage/heritage carrots/yorkshire pudding	5
Celeriac steak	10
Duroc pork belly	22
Hereford beef rump steak	26

SWEET

Burnt Basque cheesecake v	8
Chocolate olive oil pot, sea salt, toast v n	6.5
Almond & honey white chocolate, cranberries & PX dark chocolate truffles v n	7.5

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

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.