



PANTRY / DESPENSA

BAR SNACKS/PARA PICAR

Marinated Gordal olives from Carmona v GF	£4
Roast salted Catalan almonds v GF N	£3.8
Spanish pickles v GF	£3.5
Toasted salted broad beans & corn v GF	£2.5
Torta de aceite biscuit, oloroso quince, cured mahon cheese	£4

BREAD / PAN

Sourdough & Rama 44 olive oil v	£4
Pan con tomate v	£3
Sobrasada on toast, Catalan rosemary honey	£4

PRESERVED / CURADO

Hand filleted boquerones, tomato, red onion, parsley gf	£6
Hand carved Paleta Ibérico de Bellota 100%, Extremadura gf	£14
Regional charcutería plate gf	£10
Sherry soaked Payoyo cheese, rosemary cracker	£7
Baked Torta de Barros cheese to share v	£11
Regional cheese plate, accompaniments	£13

TAPAS

Padron peppers, sea salt v, gf	£4.5
Arlington egg & caramelised onion tortilla v gf	£6.5
Triple cooked patatas bravas, sherry alioli v	£4.95
Jamón Ibérico croquetas	£5.95
Cider poached Leon chorizo gf	£6.7
Sticky sherry chicken, toasted hazelnuts gf n	£6.5
Crispy hake, alioli, piquillo	£7.7
Confit pumpkin, Manchego & sourdough crumble, mojo verde	£5.5
Beetroot ensalada spiced yoghurt torched Catalan goat's curd, seaweed v gf	£6.5
Roast Jerusalem artichoke, garlic crema, black trompette	£7
Tuna tartare, manzanilla & apple ajo blanco, almond & sesame cracker, spring onion n	£3.5 each
Salt cod la plancha, faba bean, chistorra, sidra	£9
Chipirones a la plancha – wild baby cuttlefish, ink alioli, sea herbs gf	£8.5
Moruños Ox cheek, corn, bone marrow & parsley migas	£9
Confit duck & smoked morcilla burger, piquillo pepper ketchup, apple & fennel	£4.7each

SPANISH SUNDAY ROAST

PLATTERS FOR TWO TO SHARE

Cooked with beautiful ingredients, designed and priced for two guests to share with the dishes placed in the middle of the table

35-day dry aged picanha of Hereford beef
Chorizo Yorkshire pudding
Jamón fat roast bravas potatoes, rosemary, garlic, thyme
Manchego cauliflower cheese
Seasonal greens, jamón butter
Roast carrots with honey and thyme
Red wine sauce
£38 for two to share

Overnight roast garlic & herb celeriac steak
Yorkshire pudding
Roast bravas potatoes rosemary, garlic, thyme
Cauliflower cheese
Seasonal greens, herb butter
Roast carrots with honey and thyme
Red wine sauce
£28 for two to share

CHILDREN/NIÑOS £4.5

CHOOSE TWO OF THE FOLLOWING:

Sliced chorizo, crispy hake, seasonal vegetables, Jamón croquetas, olives. Your choice will be accompanied with bravas potatoes & sourdough bread

CHILDRENS ROAST £6

Beef steak, roast potatoes, greens, roast carrots, cauliflower cheese, gravy

Vegetarian option also available

SWEET & FROZEN/POSTRE Y HELADO

Chocolate mousse, Rama44 olive oil ice cream, olive oil biscuit £6.5
Valencian orange & almond cake, moscatel soaked oranges, moscatel and citrus spiced cream, toasted almond & rosemary n £6.5
Dark chocolate truffle, white chocolate & hazelnut truffle n £5

Rama 44 olive oil ice cream
Chocolate truffle & sherry ice cream
Cava & strawberry sorbet V gf
Pear, honey & ginger sorbet V gf
Orange & Gin sorbet V gf
£3 each or £7 for 3