



## PARA PICAR Y PAN

### Olives 4.8

Bar 44 Gordal olives from Carmona (rg, vgn)

### Pan con tomate 3.5

Toasted sourdough, tomato, olive oil (n,v)

### Padrón peppers 5.5

Galician green peppers, olive oil, sea salt (rg, vgn)

### Bread 4.5

Sourdough, Rama 44 extra virgin olive oil (n,v)

### Chorizo 7.3

León chorizo poached in cider (rg)

### Sobrasada tostada 4.8

Sobrasada on sourdough, rosemary honey (n)

## QUESO

### Fuero 9

Andalusian goats' cheese,  
rosemary crackers, tomato relish (v)

### Ultimate Manchego plate 14

9-month cave matured, truffled,  
Ibérico pork whipped, rosemary age

## CURED

### Boquerones 7.5

Lightly pickled Cádiz anchovies,  
tomato, red onion, parsley (rg)

### Charcutería 14

Morcón chorizo Ibérico de Bellota, smoked  
beef cecina, pickled onion  
& fennel salad, picos de pan

### Jamón Ibérico de Bellota 17

42 month cured acorn fed Ibérico ham  
From Los Pedroches, Córdoba (rg)

## CLASSIC & SEASONAL

### Ensalada de crudos 7.5

Raw root vegetable, orange, radicchio, soft herb & moscatel salad (rg, vgn)

### Mushroom, spinach, chickpea 8

Oloroso glazed king oyster mushroom, spinach & mint, crispy chickpea (rg, vgn)

### Beetroot 7.5

Sherry vinegar roast beetroots, dressed tops, walnut, aged Galmesan cheese (rg, v, n)

### Tortilla 7.3

Arlington egg, potato & caramelised onion (rg, v)

### Patatas bravas 6.2

Triple cooked potatoes, rosemary smoked paprika salt, bravas sauce, sherry alioli (rg, v)

### Pescado 8.5

Crispy sustainable market fish, alioli, piquillo pepper

### Atún 9.5

Tuna tartare, hash brown, spring onion (rg)

### Arroz meloso 9.5

Valencian rice in shellfish bisque, gamba rojo, alioli, sea herbs (rg)

### Gambas 9

Wild red prawns, rama 44 olive oil, chilli, garlic (rg)

### Croquetas 7

Jamon Ibérico croquetas

### Pringa 5.7 each

Confit duck & smoked morcilla burger, roast piquillo pepper ketchup, apple & fennel

### Moruños chicken 7.5

Moorish marinated chicken, spiced yoghurt, Mallorcan sobrasada (rg)

### Pork belly 9.5

Quince glazed & cured roast pork belly, celeriac sherry remoulade, crispy caper & almond (rg, n)

### Ex-dairy ox cheek 10.5

Sherry braised cheek, caramelised cauliflower, watercress (rg)

rg (No intentional gluten)\* n (Contains nuts) \* v (Vegetarian) \* vgn (Vegan, dairy free)

Please ask if you would like to see our No intentional gluten or vegan menu

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free

Tapas comes to the table as & when its ready



VIEW OUR  
ALLERGEN  
INFO