



Marinated olives £3.80 v. | Bread & olive oil £3.50 v.n. | Chilli corn £3.25 v. | Smoked almonds £3.80 v.n.

### TAPAS

#### CHOOSE FIVE FOR £27.00

- Patatas bravas £5.50 v.
- Slow cooked octopus in tomato and chorizo £6.25
- Seared mackerel with sweet and sour beetroot and horseradish crème fraîche £5.95
- Pork skewers with sweet pepper oregano and mojo picón £6.25
- Butter beans with chorizo £5.95
- Wild mushrooms with a brandy cream and sourdough toast £6.25 v.n.
- Duck pâté with sourdough toast and fig jam £5.75 n.
- Lemon and coriander houmous with za'atar and grilled flatbread £5.50 v.n.
- Tomato feta salad £5.25 v.
- Piri piri prawns £6.50
- Padrón peppers with olive oil and sea salt £5.75 v.
- Manchego and Membrillo £5.00 v.n.
- Fried cauliflower with pickled vegetables and harrisa yoghurt £5.25 v.
- Spicy lamb and Serrano meatballs £6.95
- Fennel salami with red onion & sloe gin marmalade with toast £5.85 n.

### SIDES

- Green salad £4.50 v. | Fries £4.00 v.

PLEASE SEE THE BLACKBOARD  
FOR DAILY SPECIALS

### BOARDS AND SHARING

- Mezze board** £18.00 v.n.  
Lemon and coriander houmous, tomato and chickpea salad,  
grilled flatbread, roast peppers, feta cheese, beetroot,  
artichokes with sun-blushed tomatoes
- Charcuterie board** £18.00 n.  
Mortadella, coppa, Serrano ham, fennel salami,  
bread and pickles
- Cheese board** £18.00 v.n.  
Torta de Barros, goat's cheese,  
Manchego, La Peral, bread and pickles
- Cheese and charcuterie board** £18.00 n.  
Serrano ham, mortadella, Manchego,  
La Peral, bread and pickles

### MINI DESSERTS

- Crema Catalana with cardamom and orange £2.55 v.
- Vanilla ice cream £2.25 v.
- Dulce de Leche cheesecake with chocolate hazelnut brownie crust £2.55 v.n.
- Pastéis de Nata, Portuguese custard tarts £2.55 v.
- Madeira cake £2.50 v.

**Trio of desserts £6.95 | Mini dessert with tea or coffee £4.95**

V. VEGETARIAN N. CONTAINS NUTS

All prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill. Should you require allergy information on any of our dishes please ask a member of the team.