

Food

PARA PICAR

Pan artisan sourdough	£2
Pan tumaca toasted sourdough with Tomato	£3.5
Almendras roasted almonds	£3
Olivas olives	£3
Croquetas del día Croquettes of the day	£4.9
Ana Maria Boquerones (Best in Spain Award 2017)	£4.9

EMBUTIDOS charcuterie

Morcilla de bellota	£5
Jamón cebo de campo	£8
Lomo cebo de bellota	£7.5
Chorizo de bellota	£6
Salchichón de bellota	£6
Mixed charcuterie board	£15

QUESOS artisan cheeses

Rosemary manchego hard, ewe's milk	£4.5
Picos de europa blue, cow & ewe's milk	£4.5
Garrotxa semi-soft, goat's milk	£4.5
Torta de barros soft, ewe's milk	£4.5

APERITIVOS

Manzanilla	£4.9
Fino 'en rama'	£6.9
Amontillado FdC	£7.9
Vermut & Soda	£6.5
Campari & Soda	£6.5
Aperol Spritz	£7.5
Gin Martini	£7.5
Negroni	£8.9
GinTonic (see drink list)	£5+

TAPAS

Zanahorias Spicy Seville carrots	£3.9
Tortilla Spanish omelette with caramelised onions (add jamón de cebo +£2)	£4.5
Coliflor rebozada Crispy cauliflower with piquillo sauce	£4.5
Brócoli con gremolata y manchego Tenderstem, gremolata, grated manchego	£4.5
Patatas bravas Deep fried potatoes, spicy tomato sauce & alioli	£4.9
Queso de cabra trufado Truffled goat's cheese, honey, almond flakes	£5.5
Tomates de herencia Heritage tomatoes, herbed cream cheese, gazpacho, pine nuts, basil oil	£5.5
Pimientos de Padrón Padrón peppers	£5.5
Sardinas ahumadas Smoked sardine fillets, red pepper purée	£4.9
Ceviche de besugo Sea bream ceviche, ajo blanco, raisin, apple & shallot vinaigrette	£7.5
Gambas tempura Tempura king prawns with saffron alioli	£8
Bacalao Cod with butter bean and pea fricasee	£9.5
Pulpo rebozado Fried octopus leg, olive oil & caper mash, paprika, chives	£13.5
Pechuga de pato ahumado Smoked duck breast on cranberry butter toast	£5.5
Chorizo a la plancha con boniato Grilled chorizo with sweet potato	£6.9
Carrilleras de cerdo Braised pork cheeks, mash, PX sauce & crispy shallots	£7.9
Filete de ternera Flat iron steak, Café de Paris butter, mushroom and spinach sauté, Sherry vinaigrette	£8.5
Presa Ibérica Grilled acorn-fed Iberico pork loin with chimichurri dressing, artichoke purée and apple	£10.5

Customers with allergies and intolerances please ask a member of staff for details on today's menu.

All prices include VAT at current rate. An optional 10% service charge will appear on the bill, all of which will go to the staff.

We stress that service is optional so if you feel it is not up to scratch then please ask for it to be removed.

QUESOS £4.5

Artisan Cheeses

Rosemary manchego hard, ewe's milk

Torta de Barros soft, ewe's milk

Picos de Europa blue, cow & goat's milk

Garrotxa semi-soft, goat's milk

Try with a glass of **Rare India**

POSTRES: £5.5

Desserts

Arroz con leche rice pudding with raspberry

Try with a glass of **César Florido Moscatel**

Churros con chocolate churros with chocolate sauce

Try with a glass of **Fernando de Castilla Classic PX**

Crema Catalana Catalan cream

Try with a glass of **Rare India**

Torrijas Toasted Brioche with almond crème pâtissière

DIGESTIVOS:

Espresso Martini	£8.5	FdC Reserva Brandy	£6
Amaretto	£6	Gintonic (see list)	£5+

Please ask for our selection of other drinks

All prices include VAT at current rate. There may be traces of nuts. An optional 10% service charge will appear on the bill, all of which will go to the staff. **We stress that the service is optional** so if you fell it is not up to scratch then please ask for it to be removed.