

Manzanilla £4.9 / Fino en rama £6.9 / Amontillado £7.9
Aperol spritz £7.5 / Vermut & soda £6.5 / Gin martini £7.5 / Negroni £8.9 / Gintonic £5+

Artisan sourdough £2

Olives £3

Almonds £3

CLASSICS

Pan con tomate £3.5

Tortilla (+jamon) £4.5/£7.5

Boquerones 'Anna Maria' (best in Spain award 2017) £4.9

Smoked sardine fillets, red pepper purée £4.9

Croquetas del dia £4.9

Patatas bravas with alioli £4.9

Padrón peppers £5.5

Chorizo in red wine & honey £6.9

CHARCUTERIE & CHEESE

Charcuterie selection £17.5

Jamon Iberico cebo de campo £9.5

Lomo (loin) de campo £7.5

Chorizo or salchichon (salami-style) £6.5

Cheese selection £12.5

(Individual cheeses: manchego / marianne / picos de europa / mimosa £4.5 each)

Mixed charcuterie & cheese £15

TAPAS

Tenderstem broccoli, gremolata, grated manchego £4.5

Curried cauliflower, mushroom ketchup, roasted tomato sauce, tahini £4.5

Truffled goat's cheese, almond, honey £5.5

Heritage tomatoes, herbed cream cheese, gazpacho, pine nuts, basil oil £6

Baby squid, salsa verde, squid ink sauce £6.5

Sea bream ceviche, ajo blanco, raisin, almond, apple & shallot vinaigrette £7.5

King prawns, suquet, caramelised onions, saffron alioli £8.9

Octopus, jamon duxelle, potato purée, paprika croutons £14.9

Chicken bon bons (Moorish style), sweetcorn cream £6

Braised Iberico pork cheeks, mash, PX sauce, crispy shallots & hazelnut £7.9

Flat iron steak, café de Paris butter, sautéed mushrooms, spinach, sherry vinaigrette £8.5

Grilled acorn-fed Iberico pork, artichoke purée, apple, chimichurri dressing £10.5

Please speak to a member of our team if you have any intolerances or allergies

We cannot guarantee any dish has not come in to contact with nuts

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