TO PICK AT —

Flash shallow fried padron peppers with sea salt $\textcircled{6}$ $\textcircled{0}$ $\textcircled{0}$	£3.95
Home marinated giant gordal olives © ©	£3.95
Dates wrapped in smoked crispy bacon	£3.75
Pan fried almonds with smoked paprika and sea salt @ O 00	£3.50
Rustic chips	£3.50
Sweet potato fries © © ©	£3.75
Fresh sourdough bread rubbed with tomato olive oil & sea salt (Add jamon for £2.00) • •	£3.50
Freshly baked breads with olive oil & px sherry vinegar 0 0	£3.50
Gluten free rustic breads with olive oil & px sherry vinegar •	£3.75
Sourdough brushcetta with fresh tomato salsa @ • • •	£4.25

MEAT -

Lamb, chilli & mint meatballs in a rich tomato sauce	£5.50
Pan fried chorizo with shallots & red wine	£4.95
Chicken & chorizo skewers with a romesco sauce 69	£5.95
Px pulled pork & piquillo pepper sliders	£5.25
Ham croquettas with sea salt	£4.95
Slow roasted belly of pork with caramelised apple & sidre jus	£5.75
Px braised pig cheeks with roast garlic mash & crispy parsnip 6	£5.95
Pan fried chicken livers, pancetta, shallots & garlic deglazed with px sherry and finished with cream •	£4.75
Grilled flatiron steak with a balsamic, garlic & red wine jus 6	£6.50
Crispy sesame chicken with a honey & bbq glaze	£5.25
Morcilla (Spanish black pudding) with crushed crouton, piquillo pepper & fried hens egg	£5.25











VEGETABLES AND WARM CHEESES —

Sauteed mushrooms in a creamy white wine sauce on toasted bread • • £4.95
Montbru Garrotxa goats cheese with fig relish, drizzled with blossom honey 6
Spanish tortilla with white asparagus & piquillo pepper • • • £4.75
Patatas bravas with paprika aioli • • £3.75
Warm spinach chickpeas, raisins and pinenuts 6 0 0 £4.95
Aubergine chips drizzled with orange blossom honey © £4.25
Sauteed tender stem broccoli with chilli, sesame, garlic & fino • • • ±4.50
Roasted butternut squash with garlic & thyme © © 0 £3.95
Breaded cauliflower florets, romesco sauce & sea salt 👽 🙃 £4.25
Pisto Manchego - Spanish style ratatouille with shaved manchego • £4.25

FISH —

San Miguel battered hake with aioli

£5.50

Lightly dusted calamari with aioli (Add chilli flakes for 25p) 5 £5.50
Pan fried gambas with chillis, garlic, lemon & olive oil 6 £6.25
Pan fried sea bass with tender stem broccoli, crushed almond, capers & chilli flakes 6
Fresh crab tostados with a hint of citrus
Seared scallops with spiced cauliflower & chorizo crumb £7.75

CHARCUTERIA -

Chorizo iberico from Montanegra 🛭	£4.25
Somalo lomo iberico – Cured pork loin	£4.25
Somalo serrano iberico 🛭	£5.50
Selection of the above charcuteria	£9.95

REGIONAL CHEESES -

Montbru garrotxa (Goats cheese) with fig relish
Queso manchego villadiego & quince paste
Mahon son mercer de baix & quince paste
Picos blue vega de Llos Valedeon IGP & quince paste
Selection of the above cheeses & accompaniments

All cheeses served with rosemary & garlic toasts

PLATO PRINCIPAL

A few main meals we have for the larger appetite

Grilled chicken breast with sauteed potatoes & the choice of the following sauces - creamy white wine, garlic & mushroom or tangy bravas sauce with crispy chorizo & shaved manchego

fig.£13.95

10oz ribeye steak, grilled tomato, sauteed mushrooms & rustic chips 6 £19.95 Add a sauce to your steak£2.25

Pink peppercorn sauce | creamy mushroom & white wine sauce | red wine, garlic & balsamic jus

CHILDRENS MEALS AVALIABLE (£3.95) —

- Lamb chilli & mint meatballs & chips
- Battered hake goujons & chips
- Chicken bites & chips

Foods prepared on these premises are cooked in vegetable oil that is derived from genetically modified soya. If you have any other dietary requirements then please ask a member of staff and we will be happy to advise.





