



Tapas

Planeta Almonds

Lightly roasted and salted · £5.50

Manzanilla Olives

Marinated with lemon, rosemary & chilli · £6.50

Padrón Peppers

Charred and sea-salted; some mild, some with a festive kick · £7.50

Pan Catalan

Grilled sourdough rubbed with tomato and garlic, drizzled with olive oil · £6.50
(add Boquerones or Jamon for +£3)

House Bread Board

Toasted sourdough served with olive tapenade, chorizo butter, olive oil with balsamic · £10

Mini Chorizos al Vino

With honey glaze · £12.50

Crispy Chicken Wings

Tossed with crispy shallots & chilli sauce · £10

Jamon Croquettes

Jamón Serrano & Manchego cheese croquettes with mustard aioli · £10

Lamb Albondigas

Meatballs with onion, olives, tomato sauce, Manchego cheese · £11.50

Gambas al Ajillo

King prawns with garlic, herbs, shallots, lemon & sourdough · £13.50

Nordic Cod Croquettes

Served with lemon & caper mayonnaise · £11

Crispy Squid

Marinated in milk and fennel spices, served with aioli, chilli flakes and lemon · £10

Boquerones

Spanish white anchovies cured in vinegar, with lemon and herb oil · £7

El Bosc Salad

Mixed leaves, roasted squash, Manchego and pickled apple. With honey mustard dressing · £10

Patatas Bravas

with tomato sauce and garlic aioli · £8.50

Crispy Cauliflower Wings

With spiced chilli sauce · £10.50

House Fries

With signature seasoning · £6

Sunday Roast

All roasts are served with seasonal vegetables, cauliflower cheese, crispy roast potatoes, rich house-made gravy, sage & onion stuffing, and a traditional Yorkshire pudding.

Roast Sirloin of Beef · £22.95

Chicken Supreme · £21

Lamb Rump · £25

Vegetarian Roast Dinner · £19

Fish of the Day · £23.95

(Add extra sirloin of beef or chicken to your roast +£5)

Extra Sides

Creamy mash potato · 5.50
Jug of Gravy · £2.50
Cauliflower Cheese · £7.50
Extra Vegetables · £5
Roast Potatoes · £7

If you have a food allergy or a special dietary requirement please inform a member of staff or ask for more information.



Breakfast

{SERVED FROM 10-2PM}

Avocado on toasted sourdough

with toasted chilli flakes · £6

Add two poached eggs +£2
Jamon +£3
Bacon +£3
Salmon +£4

Scrambled Eggs & Cured Salmon on Toast

Creamy eggs with smoked salmon · £12.50

Creamy Shiitake Mushrooms & Poached Eggs on Toast

Rich mushroom ragù with perfectly
poached eggs · £11.50

Full English Breakfast

Eggs, bacon, sausage, mushrooms, roasted tomato,
baked beans, Bury black pudding & toast · £14.95

Full Vegetarian English Breakfast

Eggs, beans, mushrooms, buttered spinach, vegan
black pudding & roasted tomatoes · £13.95

Sausage Sandwich

Ye old English sausage sandwich on toasted
ciabatta · £7

Bacon Sandwich

Smoked bacon sandwich on toasted
ciabatta · £6.50

Lunch time

{SERVED FROM 12-2PM}

Cottage Pie

Braised beef cheek with red wine jus, topped
with creamy mash and served with vegetables
· £17.50

Jamon & Manchego Toastie

Ham toast with melted Manchego, served with
fries · £14

Braised Beef Ciabatta

Served with fries · £15.00

Soup of the Day

Served with warm grilled sourdough · £7.50

Desserts

Sticky Toffee Pudding

Served with creamy vanilla ice cream · £8

Warm Chocolate Brownie

Rich & gooey with dark chocolate sauce · £8

Tarta De Santiago

Almond tart with orange-infused
whipped cream · £8

Spanish Churros

Cinnamon-dusted churros with warm
chocolate sauce · £8

Cheese Board

Manchego & Cheddar with homemade
chutney, fruit & crackers · £17

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Children's Sunday Menu

Mini Roast Dinner

With all the trimms · £10

Sausage & Fries

With peas · £8

Fish or Chicken Goujons

With fries & peas · £8

Cheese & Tomato Pasta

With fries · £8

Children's Desserts

Ice Cream (2 scoops)

Vanilla, chocolate or strawberry · £4

Churros with Chocolate Sauce

Perfect portion for little ones · £4

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