

Breads, Boards & Wibbles

Manzanilla Olives Marinated with Lemon & Rosemary GFV 3.5

Salted Planeta Almonds GFVN 3.5

Boquerones/Marinated Fresh White Anchovy Fillets on Croute with Sweet Pepper Salsa GF 4

Pan Catalan / Fresh Tomato, Garlic & Arbequina Olive Oil \lor 5

Warm Sourdough with Arbequina Olive Oil & PX Sherry Balsamic 4.5

Selection of Meats: Jamon Aragon Reserva, Salchichon de Leon, Lomo, Chorizo de Rioja with Celeriac Remoulade and Pickles 15

Jamon Aragon Reserva with Celeriac Remoulade 7.5

Padron Peppers GF V 6

Salt and Pepper Edamame Beans 6 GFV



Meat

Roast Lamb Cutlets with a Stout Glaze 16.5

Maple Mustard Chicken Skewer with Red Pepper Ketchup 9.5

Jamon Aragon Croquets with a Roast Garlic Aioli 7

Beef Carpaccio Caperberry, Rocket and Parmesan 12

Lamb and Rosemary Meatballs with Spicy Tomato Sauce 8.5 GF

Kalbi Chicken Bao Bun with Asian Slaw 8

Dry Aged Sirloin Steak with Chimichurri 19.5 GF

Chorizo Cooked in Cider 8.5 GF

Vegetables

Patatas Bravas with Tomato Sauce and Garlic Aioli 7 $_{\mbox{\footnotesize{GFV}}}$

Rocket and Parmesan Salad with Balsamic 4.5 GF

Burrata with Heirloom Tomatoes and Black Olive £15 $_{\mbox{\footnotesize GF}}$

Truffle Arancini with Saffron Aioli 7.5

Pea Guacamole with Sweet Potato Crisps and Tortilla Crisps 7 $\ensuremath{\text{V}}$

Kimchi Cabbage Bao Bun with Chard Lime 7.5 ${
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Fish & Shelffish

King Prawn Taco with Chilli and Mango Salsa and Coriander 7

Teriyaki Salmon Bao Bun with Chard Lime 13

Salmon/Blue Fin Tuna Sashimi Ginger & Wasabi 14

Seabass Crushed New Potato, Tender Stem, and Caper Butter Sauce 16 GF

Crispy Baby Squid with Lemon Aioli 9.5 GF

Salt Cod Croquetas with Saffron Aioli 8.5

Chilli and Garlic Tiger Prawns 10.50

Dessert

Churros with Chocolate Sauce 8

Santiago Tart with Chantilly Cream 7 NGF

Lemon Tart with Italian Meringue and a Raspberry Coulis 7.5

Creme Catalan with Olive Oil Short Bread 7.5 N

Selection of Cheeses: Manchego, Valdeon, Murcia al Vino, San Simon Gallica, Quince Jelly and Walnuts 14 ${\it N}$

 $\begin{tabular}{ll} GF-Gluten free SH-Contains Shellfish V-Vegan N-Contains Nuls \\ Dishes may contain allergens, if you have any distary requirements please speak to member of staff. \\ \end{tabular}$



