

Breads, Boards & Nibbles

- ★ Manzanilla Olives Rosemary, Lemon & Garlic 4.5 GF V
 - ★ Salted Planeta Almonds 4.5 GF V N
 - ★ Padron Peppers Sea Salt 6.5 V
 - ★ Warmed Sourdough Arbequina Olive Oil Balsamic Glaze 5 V
 - ★ Salt and Pepper Edamame Beans 7 GF V
 - ★ Pan Catalan Grilled Ciabatta Tomato Garlic Olive Oil 5.5 V
 - ★ Jamon Pan Catalan Grilled Ciabatta Jamon Aragon Reserva Tomato Olive Oil 8
- Jamon & Manchego Board Quince Jelly Cornichons 14

Meat

- ★ Chorizo cooked in Cider 9 GF
 - ★ Jamon Aragon Croquets Roast Garlic Aioli 9.5
- Maple Mustard Chicken Skewers Red Pepper Ketchup Crispy Onions 12.5
- ★ Lamb & Rosemary Meatballs Spicy Tomato Sauce 10.5
- Seared Lamb Cutlets Stout Glaze Red Pepper Coulis 18
- Dry Aged 8oz Sirloin Steak Mojo Verde Micro Watercress 19.5 GF

Vegetarian

- ★ Patatas Bravas Tomato Sauce Garlic Aioli 7.5 GF
 - ★ Breaded Parsnips Chilli Jam 7.5
- Edamame Guacamole Pico De Gallo Taco Shells 9.5 V
- Brie Mousse Red Onion Marmalade Macadamia Crumb 9.5 N
- ★ El Bosc Winter Salad 7.5 V GF

Fish & Shellfish

- ★ Salt Cod Croquets Saffron Aioli 9.5
- Gambas Pil Pil 12.5 GF (without bread)
- ★ Crispy Salt & Pepper Squid Lemon Garlic Aioli 9.5 GF
- Beetroot Cured Salmon Dill Crème Fraiche Pickled Cucumber Croutes 12.5
- Pan Fried Cod Canarian Potatoes Mojo Sauces 16

Dessert

- ★ Churros with Chocolate Sauce 8
- Chocolate Tart Orange Mascarpone Cream Baked White Chocolate 7.5
- Affogato Espresso Vanilla Ice Cream 6 GF
(Without biscuit)
(Add any 25ml Shot 3.5 Supplement Charge)
- El Bosc Cheese Selection 14
(For Cheeses Please See Server)

GF - Gluten free SH - Contains Shellfish V - Vegan N - Contains Nuts

Dishes may contain allergens, if you have any dietary requirements please speak to member of staff.

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