

Food Menu

To Start...

Marinated Olives (ve)...£3

Focaccia From Guild Of Dough (ve)...£4
Olive Oil & Balsamic (ve)
or Sweet & Smokey Butter...+£2

Trio of Croquetas...£8
Stewed Oxtail, Cod & Chive or Spinach &
Pine Nut (Ve). Served with Bomba Mayo or
Vegan Mayo.

Patatas Bravas (v) or (ve)...£5

Fried Aubergines & Molasses (ve)...£6

Duck Liver Parfait & Fig Jam...£8

Iberian Cured Meats & Cheeses...

Jamon Iberico de Cebo de Campo...£10

Cured Chorizo "Morcon" Iberico...£6

Salchichon Ibérico de Cebo...£5

Selection of Spanish Meats...£15

Bomba Cheese Board...£15

From The Sea...

Tuna Tartare...£11
With Soy, Sesame, Lime & Chilli. Avocado &
Egg Yolk.

Prawns Pil-Pil & Bisque...£13
4 Large Peeled Prawns Cooked In Garlic &
Chilli Oil, Served With A Prawn Bisque.

Chargrilled Octopus Leg...£12.50
Truffle Pomme Puree, Ink Emulsion.

Pan Fried Salmon & Hollandaise ...£11.50
Creamy Orzo Pasta, Chargrilled Leek, Dill.

Our Best Tapas...

Roasted Artichoke Hearts (Ve)...£7
Beetroot Hummus, Grapes, Fried Almonds &
Roasted Pine Nuts.

**Pork & Asturian Black Pudding Mini
Burger...£6**
Fig Jam, P.X. onions, Manchego & Rocket.

Trout Caesar Salad...£12.50
Baby Gem Lettuce, Anchovies, Parmesan,
Tomatoes, Croutons & Dill.

**100% Acorn Fed Iberian Pork Shoulder
"Presa Iberica de Bellota"...£14.50**
Jerusalem Artichoke puree, Rioja Jus.

Chargrilled Iberian Chorizo & Honey...£7

**Oyster Mushroom & Confit Garlic
Risotto(v) or (Ve) ...£9**
Parmesan, Truffle.

Braised Lamb Shank ...£16.50
Winter Squash, Red wine shallots & Celeriac
Puree.

Pisto con huevos fritos (v) or (ve)...£8.50
Slow Cooked Vegetables in Tomato Sauce.
Crispy Fried Eggs & Warm Bread.
Add chorizo...+£3

***Please let our Team know about any
dietary requirements and allergies.**