

To Start...

Marinated Olives (ve)...£3

Warm Bread Of The Day from Orchard Bakery...£4

Olive Oil & Balsamic (ve)
or Jamon Iberico Butter...+£2

Trio of Croquetas...£8

Stewed Oxtail, Gambas Pil-Pil or Spinach & Pine Nut (Ve). Served with Bomba Mayo or Vegan Mayo.

Patatas Bravas (v) or (ve)...£5

Fried Aubergines & Molasses (ve)...£6

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 Spanish Cheese Board...£15

9 Month Cured Manchego, Black Garlic Sheep Cheese, “Oloroso” Goats Cheese Cured in Sherry.

From The Sea...

Tuna Tartare ...£11

With Soy, Lime & Chilli. Avocado & Egg Yolk

Scallop & Prawn “Revuelto”...£13

Asparagus, Shimejis, Broken Egg & Basil

Chargrilled Argentinian Red Prawns

...£12.50

Saffron Aioli & Herb oil

Confit Lemon Butter Cod...£13.5

Crispy Potatoes, Squash & Shallot puree, Baby Leek.

Our Best Tapas...

100% Acorn Fed Iberian Pork Shoulder

“Presa Iberica de Bellota”...£14.50

Jerusalem Artichoke puree, Rioja Jus.

Pork & Asturian Black Pudding Mini

Burger...£6

Fig Jam, P.X. Onions, Manchego & Rocket

Chargrilled Iberian Chorizo & Honey...£7

Grilled Goats cheese (v) or Tofu (ve) and

Orange Salad...£9

Pecans, Pine Nuts, Orange

Pisto con huevos fritos (v) or (ve)...£8.50

Slow Cooked Vegetables in Tomato Sauce.

Crispy Fried Eggs & Warm Bread.

Wild Mushroom & Black Truffle Risotto (v)

or (ve)...£8.50

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