

DÍA + NOCHE

EVENING TAPAS (5PM-LATE)

SMOKED ALMONDS (v)(vg)(gf) £1.25

PADRON PEPPERS (v)(vg)(gf) £2.95

SOUP OF THE DAY served with warm crusty sour dough bread £3.95 (cv)(cvg)

PAN CON TOMATE fresh toasted artisan bread topped with fresh tomato, olive oil & pink Himalayan salt (v)(vg) £2.50

LOMO & CHORIZO cold cuts served with toasted sour dough bread & saffron aioli, olives & pickles £3.95

CHICKEN & BLACK TRUFFLE CROQUETTES with saffron aioli £5.95

HERITAGE ROASTED CARROTS truffled Jerusalem artichoke puree, artichoke crisps, walnut miso pesto and shaved manchego (v)(cvg)(gf) £3.95

LAMB MEATBALLS served with pomegranate & quinoa £5.95

RABBIT ARRANCINI with candied walnuts & pickled carrot £5.95

FILLET STEAK TARTARE with truffled wholegrain mustard mayonnaise, sherry caviar pearls & crostini £7.95

MONKFISH with an Serrano ham crisp, roasted red pepper sauce & chorizo & apple jam (gf) £7.50

GARLIC PRAWNS flambeed with hierbas, honey, chilli & butter served with toasted sour dough bread (cgf) £7.95

SASHIMI TUNA CORNETTO soy & mirin marinated sashimi grade tuna, apple foam, fruit caviar pearls £2.95 each

MUSHROOM & PICOS BLUE FRITTERS garlic stuffed mushrooms, picos blue rarebit sauce, spinach & onion marmalade (v) £4.95

TO SHARE....

BREAD BOARD beetroot sour dough, walnut bread, toasted artisan sour dough, olive & rosemary foccacia served with walnut & miso pesto, fresh tomato, olive oil & sherry vinegar (v)(vg) £6.50

CHEESEBOARD manchego cheese, mahon cheese, Picos blue cheese, crostinis, membrillo, fig & honey compote, fresh apple & pickled fruit (v) £7.95

IBERIAN PLATTER cured lomo, chorizo, serrano Iberico ham, manchego cheese, mahon cheese, olives, pickled chillies, home made tortilla, crostinis, tomato bread & a fig honey compote £10.95

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MAIN COURSES

KALE CAESAR ! A healthy twist on an old favourite. Smoked chicken, crispy kale ,spring greens, new potatoes, house dressing, fresh parmesan & chives (gf) £7.50

WILD MUSHROOM & TRUFFLE LINGUINE wild mushroom bolognese served with a linguine pasta, truffle oil & fresh grated parmesan (v)(cvg) £6.95

MINTED LAMB & FETA BURGER with dill pickle, minted onion chutney, baby gem lettuce, mayonnaise served with home style fried potatoes, homemade Autumn slaw (cgf) £8.95

HONEY GRILLED HALLOUMI BURGER with piquillo peppers, sriracha mayo, portobello mushroom, baby gem lettuce served with home style fried potatoes, homemade Autumn slaw (v)(cgf) £8.95

TANDOORI CHICKEN SALAD with mango chutney, cucumber raita, green beans, red onion, toasted black pepper cashews, mixed salad leaves with house dressing & harissa ciabatta (cgf) £8.50

PISTACIO & PRUNE CHICKEN BALLOTINE with a pork, prune & pistacio stuffing, serrano crisp, chargrilled broccoli, roasted heritage carrots & a root vegetable mash £9.95

HOLA PO' BOY slow cooked beef brisket & chorizo baguette served with a French dip, home style fried potatoes & homemade Autumn slaw £7.50

EL SCOUSE sherry braised pig cheek stew with with carrots, potatoes, sour cream, toasted almonds, paprika, served with pickled red cabbage & toasted beetroot bread £9.50

THREE CITRUS AUTUMN SALAD fresh pink & white grapefruit, fresh orange, radicchio, fennel, cranberries, chargrilled broccoli, bulgar wheat, mixed leaf, toasted almonds & stem ginger (v)(vg) £6.95

.....add grilled sea bass £4

.....add smoked chicken £3.50

DESSERTS

CREME CATALANA £4.50 (gf)

TRES LECHES £4.50

CRACK PIE & MALTEASER ICE CREAM £6.95

CONTINENTAL ALMOND CAKE & CHANTILLY CREAM £4.50

v = vegetarian / vg = vegan / gf = gluten free /
cgf = can be gluten free / cvg = can be vegan / cv = can be vegetarian
*Some dishes may contain traces of nuts please ask your server for more info