



All of our dishes come out as and when they are ready. For more information, please ask a team member.

To pick at

Breads with extra virgin olive oil & balsamic vinegar (G)	£4.00
Gluten free seeded loaf with olive oil & balsamic vinegar	£4.00
Mixed olives (Ve*)	£4.00
Frites with smoked paprika, aioli (Ve*)	£4.00
Padron peppers (Ve*)	£5.50
Selection of cured meats	£6.00
Dressed greens	£3.75
Pot of Aioli	£1.25

Fish

“Fish and Chips” breaded cod, tartar sauce, Triple cooked chips (G)	£9.50
Garlic and chilli prawns in a beurre noisette (D)	£9.25
Teriyaki salmon, ‘crispy seaweed’, wasabi mayo (G)	£9.50
Moules mariniere, sauvignon cream reduction, artisan bread (D,G)	£8.50

(G) Contains Gluten (N) Contains nuts (D) Contains dairy (Ve) Can be vegan

Please inform our team of any allergies or dietary requirements (Including vegan)

Meat

Daube of beef, pomme purée, pickled carrot, chive chimichurri (D)	£12.00
Honey chilli chicken, sesame seeds & spring onion (D,G)	£10.00
Sauteed chorizo, pearl onions, merlot & honey reduction	£8.00
Albondigas, Spanish meatballs (G,D)	£9.75
Pulled pork & hoisin bao buns, cucumber, leek (G)	£9.50
Fried halloumi, smoked pancetta, maple & lemon glaze (D)	£8.75

Vegetarian

Cauliflower cheese, crispy cauliflower bites, Manchego, smoked paprika (G,D)	£8.00
Borek roll, filo pastry, feta, spinach, mint yoghurt (D,V,G)	£7.75
Asian slaw with pineapple, caramelised peanuts, coriander (N,Ve*)	£7.00
Picante Spanish tortilla, sour cream, chives (D)	£7.50
Patatas bravas with aioli (Ve*)	£6.50
Tomato bruschetta, balsamic glaze, basil pesto (N)	£6.50
Wild mushroom & truffle arancini, cauliflower puree, parmesan (G,D)	£8.50

ALL TABLES OF 6 OR MORE ARE SUBJECT TO A
DISCRETIONARY 10% SERVICE CHARGE

