

TARTINE

Nibbles

Mixed olives (v, gf, df)	4.00
Mixed Nuts (n, v, df)	4.00
Padron Peppers (v, df)	6.50
Patatas Bravas	6.50

Small Plates • Hot

Mussels 10.50

- White wine, garlic, shallots and cream sauce (a, gf)
 - Spicy tomato sauce (a, gf, df) 🌶️🌶️
 - Chorizo and cream sauce (a, gf)
 - Blue cheese and cream sauce (a, gf)
- Large portion to share 19.50

Meatball Patatas 13.50
Sprinkled with Parmesan cheese.

Chorizo Patatas 12.50

Octopus Patatas 13.50

Diced octopus and potatoes cooked with shallots and garlic

Gambas (a) 13.00

Whole king prawns in shell, cooked with splash of white wine, garlic & shallots.

Stone Baked Camembert (v) 14.00

Aubergine & Vintage Cheddar Croquetas 7.50

Manchego Cheese & Iberico Ham Croquetas 8.50

Spanish Omelette 10.50

Spicy King Prawns (a, gf) 🌶️🌶️ 9.95

Cooked in thyme and tomato sauce with a hint of chilli

Chilli & Coriander Prawns (a) 🌶️🌶️ 10.50

Salt and Pepper Calamari 8.95

Served with saffron alioli

Spicy Meatballs (gf, df) 🌶️🌶️ 8.50

Prawn Tempura (a) 8.50

Served with sweet chilli sauce.

Duck Spring Rolls 8.50

Served with sweet chilli sauce.

Falafel 7.50

Served with hummus

Padrón Peppers (v, df) 6.50

Peri Peri Chicken Wings (gf) 🌶️🌶️ 7.50

Fried Halloumi (v, gf) 7.50

Served on mixed leaf salad with a PX reduced Sherry Balsamic glaze.

Honey & Mustard Chorizo (df) 8.00

Pistachio Pesto and Parmesan Chorizo 8.50

Crispy Whitebait 7.50

Served with saffron aioli

Breaded Crab Claws (a) 7.50

Served with sweet chilli sauce.

Patatas Bravas (v) 6.50

Small Plates • Cold

Bresaola 9.50

Air-dried, salted beef served with Parmigiano shavings.

Antipasto (gf) 12.00

Serrano ham, Manchego cheese, olives, focaccia, beetroot borani, olive oil and PX Sherry Balsamic reduction*

Burrata (n) 9.50

Creamy Buffalo Mozzarella topped with ground pistachio

Burrata, Melon & Serrano Ham (gf) 12.00

Chicken Pâté 7.50

Served with toasted brioche & caramelised onion

Melon & Serrano ham (gf, df) 8.50

Tomato, Garlic & Basil Bruschetta 8.50

Smoked Aubergine Borani (v) 6.95

Smoked aubergine, Greek yogurt, garlic & olive oil

Beetroot Borani 7.50

Topped with walnut and feta cheese

Pistachio Pesto Hummus 7.50

Hummus 6.50

SALADS

Goat's Cheese & Pine Nuts 12.95

Mixed leaves topped with goat's cheese, pine nuts, cherry tomatoes and olives. Served with blueberry dressing.

Feta Cheese & Walnuts Salad 12.50

(v,n,a,gf) Mixed leaves topped with Feta cheese, fresh walnuts, olives, tomatoes and mint dressing.

Pear, Stilton & Walnuts Salad (v,n) 12.95

Mixed leaves topped with pear, stilton and fresh walnuts, with extra virgin olive oil dressing.

Stuffed Vine Leaves Salad (v) 12.00

Stuffed with rice and herbs, sunflower seeds served with tzatziki.

Soup

Minestrone (v) 7.95

classic Italian vegetables soup, served with basil infused oil, orzo, parmesan cheese and bread.

Add Spicy Chicken 10.50

Add Mixed Seafood 14.50

Cheese Board 15.00

Selection of vintage taw valley mature cheddar, Paysan Breton brie, 6 month aged DOP 100% sheep milk Manchego cheese, Tuxford & Tebbutt Blue Stilton served with fig & apple chutney, grapes, walnuts and savoury biscuits (v, n)

Sides

Patatas Bravas (v, gf, df) 6.50

Garlic Bread with cheese (v) 5.00

Garlic Bread (v) 4.00

Mixed Leaf Salad (v, gf, df) 4.00

Mixed Olives (v, gf, df) 4.00

Mixed Nuts (n, v, gf, df) 4.00

Basket of Bread (v) 3.00

Padron Peppers (v, gf, df) 6.50

French Fries (v, gf, df) 4.50

Bread Service (a) 2.00

Platters to Share

Bread & Dips Platter (v) 14.00

Smoked Aubergine and Beetroot Borani, olives, hummus, tzatziki and PX Sherry balsamic reduction.

Vegan Platter (v) 15.00

Vine leaves, falafel, sun-dried tomato hummus, avocado, and olives. Served with bread

Cheese Platter (v) 28.00

Selection of cheese including Camembert and Manchego served with fig & apple chutney, and savoury biscuits

Mixed Platter 48.00

A selection of cured meats and cheese, patatas bravas, vine leaves, smoked aubergine and beetroot Borani, hummus, tzatziki, melon and mixed olives. Served with bread.

Recommended with this selected bottle of Prosecco

Favola, Prosecco Bottle 31.50

Selected Wine & Platter 77.50

Seafood Platter (a) 32.00

Salt and Pepper Calamari, crab claws, crispy whitebait Gambas and smoked salmon. Served with bread and saffron aioli.

Recommended with this selected bottle of White wine

Tournee du Sud Picpoul de Pinet Bottle 27.50

Selected Wine & Platter 57.50

French Platter (a) 28.00

Camembert, chicken liver pâté, Serrano ham, melon & cranberry sauce. Served with bread.

Recommended with this selected bottle of Red wine

Cotes du Rhone Bottle 33.50

Selected Wine & Platter 59.00

Spanish Platter (a) 35.00

Chorizo, white asparagus, patatas bravas, Fuet (a hand-made Spanish sausage), Manchego cheese, Padron Peppers and Serrano ham. Served with bread.

Recommended with this selected bottle of Red wine

Ondarre Rioja Reserva Bottle 32.50

Selected Wine & Platter 62.00

Cheese & Meat Platter (a) 28.00

A selection of cured meats and artisanal cheese with roasted vegetables and olives. Served with bread.

Recommended with this selected bottle of Red wine

Dominio de Fontana, Tempranillo Syrah Bottle 26.50

Selected Wine & Platter 52.50

Mediterranean Platter (v, a) 27.00

Feta cheese, grilled vegetables, vine leaves, smoked aubergine and beetroot Borani, falafel, hummus, tzatziki and olives. Served with bread

Recommended with this selected bottle of Rosé wine

Aumerade cotes de provence 29.50

Selected Wine & Platter 54.50

Ask our staff for the desserts Menu

DEAR VALUED CUSTOMER: We have labelled dishes on our menu that are gluten free, dairy free and vegan by the ingredients with which they contain. We try our best to ensure the dishes are true to this however we operate a small kitchen where cross contamination can occur and fryers are used cross purpose. Please bear this in mind when ordering and consider any allergies you may have.

Thank you • (a) - allergy (n) - contains nuts (v) - vegetarian (gf) - gluten-free

A percentage of your bill will be donated to WaterAid. Find out more at wateraid.org