



SPRITZ

Cava royale <i>cava, cassis</i>	£7.25
Dandy ginger <i>dandelion gin, ginger, elderflower</i>	£7.75
Naranja <i>cava, Cointreau, grenadine</i>	£8.75
Sangria espumante	£22 jug

MOCKTAIL

Elder ginger <i>elderflower, ginger, cucumber</i>	£5.75
Red mule <i>ginger beer, grenadine, lime</i>	£5.75
Alcohol free G&T <i>blueberries, grapefruit</i>	£6.85

Salted almonds £4.25 ~ Manzanilla olives £4.75 ~ Crispy pigs ears, aioli £5.50

ROLLS (<i>lunches</i>)	Ham Cheese Ham & cheese	£10
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TAPAS

Onion focaccia, English oil	£4.50
Tomato toasts	£6.50
Flame roasted peppers	£7
Mushroom croquetas (2)	£7.50
Salted anchovy, feta	£8.50
Gran reserva jamón	£9
Venison tartare, smoked egg	£10.50
Beef short rib empanadas, gherkin ketchup	£11
Grilled octopus, salsa, avocado cream	£11.50
Gambas al ajillo	£11.50

VEG

Spanish potatoes	£6
Chips – jamón, idiazabal cheese, bravas seasoning	£6
Charred leaves, toasted seeds	£6
Hispi cabbage & miso	£7
Beer carrots & chives	£7
Cauliflower steak, beef fat, hazelnut & PX vinegar	£7

MAINS

Baked saffron wild rice, cauliflower & capers	£23
Slow roast smoky costillas (pork ribs)	£20 £40
Lamb breast on the bone, mint pesto	£22
Salt chamber pork chop	£22
Baked cod pil pil	£24
Catalan fish stew	£28 £56
12 hour lamb shoulder	£70 for 2/3
Salt chamber aged Hereford sirloin	£75 for 2/3

PUDDINGS

Turrón – Spanish nougat	£5.50
Rhubarb sorbet, gingerbread, cava	£8.50
Honey marshmallow, blood orange soup	£9.50
Canutillas de Bilbao – chocolate custard cream cones	£9.50