

SPRITZ

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

MOCKTAIL

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

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

ROLLS (lunches)	Ham Cheese Ham & cheese	£10
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TAPAS

Onion focaccia, English oil	£4.50
Tomato toasts	£6.50
Grilled friggittelli peppers	£7
Hen of the wood mushroom, soy caramel	£9
Gran reserva jamón	£9
Baby squid romana, aioli	£9
Confit chicken croquettes (2)	£9.50
Ragu on beef dripping toast	£10.50
Mojama (air cured tuna), almond oil	£11.50
Gambas a la parilla	£11.50

VEG

Cornish potatoes, chorizo oil & oregano	£6
Chips—jamón, idiazabal cheese, bravas seasoning	£6
Charred leaves, toasted seeds	£6
Glazed Roscoff onions, chive mayonnaise	£7
Parsnips & manzanilla	£7
Mange tout & bacon jam	£7

MAINS

Chickpea stew, confit fennel	£23
Lamb breast on the bone, salt baked beetroot	£22
Oak smoked chicken, butternut squash rice	£24
Baked cod, creamed leek	£26
Ibérico secreto (pork shoulder steak), plum sauce	£28
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
Basque cheesecake, macerated berries	£9.50
“Gypsy” salted caramel tart, yoghurt ice cream	£9.50
Canutillas de Bilbao—chocolate custard cream cones	£9.50