Spritz

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

Mocktail

Elder ginger *elderflower, ginger, cucumber*	£5.75
Red mule *ginger beer, grenadine*	£5.75
Alcohol free G&T *blueberries, lemon*	£6.85

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

Rolls *(lunches)*

Ham | Cheese | Ham & cheese £10

Tapas

Onion focaccia, English oil	£4.50
Tomato toasts	£6.50
Grilled friggitelli peppers	£7
Crisipy cauliflower, strong cheddar	£8
Mulled wine cured beef	£9
Baby squid romana, aioli	£9
Confit chicken croquettes (2)	£9.50
Chorizo blankets, date ketchup	£10.50
Mojama (air cured tuna), almond oil	£11.50
Gambas a la parilla	£11.50

Veg

Beef fat hash brown, horseradish cream	£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

Winter squash & idiazabal cheese Wellington	£23
Lamb breast on the bone, salt baked beetroot	£22
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
Rubia Gallega "Galician blond" prime rib steak	£120 for 2/3

Puddings

Basque cheesecake, macerated berries	£9.50
Mincemeat & vanilla custard tart, pine sugar	£9.50
Canutillas de Bilbao – chocolate custard cream cones	£9.50

AN OPTIONAL 10% SERVICE CHARGE IS ADDED TO ALL BILLS. PLEASE ASK IF YOU WOULD LIKE THIS REMOVED & SUGGEST WAYS WE COULD IMPROVE – THANK YOU. FOR ALLERGEN INFO PLEASE REFER TO THE ***ALLERGEN*** *CHART*