



For the table

<i>Selection of house sour dough breads with whipped olive oil butter: Chive, Chorizo, Mackerel or Goats cheese.</i>	£ 4.50
<i>Pa de Coca - Catalan bread with anchovies, capers, olives, tomato and cheese (Vegan and Vegetarian options available)</i>	£5.50
<i>Marinated Olives</i>	£4.50

Starters

Oysters Raw or Roasted

<i>3 Oysters</i>	£9.00
<i>6 Oysters</i>	£18.00
<i>12 Oysters</i>	£36.00

<i>Mixed tapas platter (2 people) Selection of our cold and warm tapas (including vegetables, cured fish, seafood... (GF (no bread)/LF)</i>	£22.00
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<i>Fresh Mussels (GF) (Choice of sauce: White wine, Chorizo Oil, Tomato Ragu)</i>	£12.00
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<i>Fresh Wood roasted Sardines (GF)</i>	£12.00
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<i>Creamy Spanish 'Tortilla' (potato, onion, cheese and chive)</i>	£10.00
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<i>'Gambas al ajillo' – Garlic prawns</i>	£15.00
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<i>Pate of the day with sourdough bread</i>	£12.00
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<i>Trio of Salmon: Dill, Smoked and Beetroot, with toasted sour dough bread (GF option, LF)</i>	£12.50
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<i>'Fritura de pescado', fried mixed fish pieces with black garlic All-i-oli (GF)</i>	£12.50
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*A discretionary 12% service charge will be added to
your bill for tables of 8 or more*



Mains

<i>Chargrilled 'Ibérico' Pork Secreto Sous-vide, with sage and onion. Served with Truffle mash potato (GF)</i>	<i>£23.00</i>
<i>Honey & Chili glazed, slow cooked Duck leg with stir fry Vegetables (LF)</i>	<i>£21.00</i>
<i>Slow cooked Beef with Creamy chive and tomato polenta (LF with veg)</i>	<i>£22.00</i>
<i>Wood roasted fish of the day, with Sauce Vierge or Caper and chorizo oil (GF/LF)</i>	<i>£25.00</i>
<i>Glazed Octopus with Pureed potato, french beans and chorizo oil (GF/LF with veg)</i>	<i>£25.50</i>
<i>Wood Roasted Rib Eye with Dauphinoise Potatoes, Vegetables and choice of sauce (Additional sauce £2.00)</i>	<i>£30.00</i>
<i>Vegetarian pastry of the day (GF option available)</i>	<i>£18.95</i>

Mains to share

*Price per person
Minimum 2 people*

<i>Tomahawk steak, with potatoes and vegetables. (Choice of sauces: Peppercorn, Stilton or Wild mushroom and truffle) (GF/LF, no sauce) (Additional sauce £2.00)</i>	<i>£36.00 p.p</i>
<i>Hot Seafood platter to share, with scallops, prawns, lobster and Monkfish, served with garlic shellfish bisque, vegetables and dipping bread (GF optional)</i>	<i>£36.00 p.p.</i>

Side Orders

<i>Seasonal Vegetables (GF, LF)</i>	<i>£4.50</i>
<i>Dauphinoise potatoes (GF)</i>	<i>£4.50</i>
<i>Creamy Polenta (GF)</i>	<i>£4.50</i>
<i>Truffle Mash Potato (GF)</i>	<i>£4.50</i>
<i>Sauteed Potatoes (GF)</i>	<i>£4.50</i>



Desserts

<i>Warm Blondie and Brownie with Vanilla ice cream.</i>	£7.00
<i>Frangipane with yogurt cream and caramel.</i>	£7.00
<i>Brioche 'Torrija' with yogurt cream and caramel.</i>	£7.00
<i>Tear-a-mousse chocolate wrapped tiramisú mousse.</i>	£8.50
<i>Classic Tarte Tatin with yoghurt cream and honey comb (LF)</i>	£7.00
<i>Pavlova of the day (GF)</i>	£7.00
<i>Selection of 5 Cheeses platter (GF)</i>	£9.50

Dessert Wines

Muscat de St. Jean de Minervois, Languedoc, France
(Made from 60 year old vines. Aromas of dried fruits and floral notes) (75ml) £6.50
 (375 ml) £27.50

Sherry Triana Pedro Ximenez Viejo, La Gitana (75ml) £7.50
('PX' is as sweet as they get! Dark treacle like, prunes, raisins and a lot more too)

Port Smith Woodhouse Ruby, Oporto, Portugal (75ml) £6.50
(Lush berry flavours, with hints of pepper and spices, make this perfect with hard cheeses)

Royal Tokaji (Hungary) (75ml) £7.50
(Late harvest has luscious apricot fruit and a hint of Orange peel with a delightful seam of freshness) (500 ml) £40.00

Sauternes Le 2 de Romer du Hayot, Gironde, France (75ml) £7.50
 (375 ml) £29.50

(This Sauternes is the fruit of manual harvesting by successive sorting. Selection of best grains to ensure freshness and sweetness)

Liqueurs

	<u>Single</u>	<u>Double</u>
<i>Cointreau</i>	£5.95	£7.95
<i>Baileys</i>	£5.95	£7.95
<i>D.o.m Bénédictine</i>	£5.95	£7.95
<i>Cognac Hennessy</i>	£6.00	£9.00
<i>Brandy</i>	£6.00	£9.00
<i>Amaretto Disaronno</i>	£6.00	£9.00
<i>Drambuie</i>	£5.95	£7.95
<i>Kaluha</i>	£4.95	£6.95

Liqueur Coffee

Liqueur Coffee £5.95