

APRIL SEASONAL TAPAS

- Baked Spanish Piquillo Peppers filled with Cod & Parsley Bechamel, Manchego Gratin, Rocket Salad (gf) £12
- 'Jambalaya' with Cajun Chicken, Chorizo, Prawns, Onions, Peppers, Sweetcorn & Kidney Beans (gf) (ve avail with Tofu) £12
- Slow cooked Lamb, Roasted Butternut Squash, Goats Cheese & Caraway in a Filo Parcel, Honey Drizzle £12
- Fresh Seared Tuna with Garlic, Parsley, Lemon & Olive Oil, Wild Garlic, Chickpea & Rocket Salad (gf) £13
- Pork Cheek slow cooked in Rioja with Shallots, Cumin & Orange Zest, Butterbean Mash, Smashed Smoked Almonds £12
- Buttermilk Chicken Goujons, Kimchi, Tequilla & Lime Mayo £8.95
- 'Peixinhos da horta', Aeoli Dip (Translates as Little fishes of the Garden! Deep fried Green Beans in a nutmeg batter—really good!) (v) (gf, ve avail) £6.95
- Baked Crunchy Cauliflower with Tomato Harissa, Yoghurt, Pomegranate & Cashew Nut Dukka (gf, v) (ve avail) £6.95

Pintxos of The Week

- Fresh Guacamole with Vine Ripened Cherry Tomatoes, Sea Salt, Black Pepper & Olive Oil, Halloumi Popcorn, Chopped Chilli on Sourdough Toast (v) (ve avail) £8.95