

❧ ❧ TODAY'S SEASONAL TAPAS

- Croquetas- (x3) Ask for the flavour of the day £8.95
- Pan-fried Halloumi, Pea Guacamole,
Chopped Chilli & Fresh Mint Scatter (v, ve avail, gf) £8.95
- Sweet Potato & Blackbean Bonbons, Tomato, Basil & Chilli Jam (ve) £8.95
- Korean Meatballs with Lemongrass & Chilli, Gochujang Aeoli,
Toasted Peanuts, Chopped Chilli, Sesame Seeds £10
- Fresh Mussels with Shallots, Garlic, Spanish Sidra & Chorizo (gf) £10
- Slow Cooked Crispy Pork Belly with Burnt Honey, Whisky &
Orange Glaze, Apple Salsa (gf) £12
- Baked Salmon with Sea salt & Olive Oil, Dill Yoghurt Dressing,
Baby Gem, Roasted Leek & Asparagus Salad (gf) £12
- Traditional Paella with Chicken & Seafood, Peppers, Green Beans,
Lemon & Saffron (gf) OR £12
Vegetable with Olives, Lemon & Saffron (ve)
- Spiced Lamb Koftas with Cumin Seeds & Lemon, £12
Sweet Pickled Red Onion, Green Chilli Chutney, Cucumber Yoghurt
- Pearl Cous cous with Peppers, Spring Onions & Edemame. £6.50
Red Lentil Hummus, Whipped Feta, Cilantro Dressing (v, ve avail)
- Stir fried Broccoli with Lemon & Toasted Almonds (gf, v, ve avail) £5.50

Sharing Board

- 12oz Pan Fried Local Rump Steak sliced on a Sharing Board with £24
Wild Garlic Mushrooms & Tarragon Sour Cream (gf)

Pintxos Of The Week

- 'Spanish Rarebit' with Spanish Ale, Wholegrain Mustard and Manchego, £7.95
Cherry Tomato Salsa on Toasted Sourdough (v, gf avail)