

TAPAS

Crunchy Fried Olives VE [£7]

5 crispy-coated, large Gordal olives with an orange-vermouth sauce and candied orange peel

Pimientos de Padrón VE [£6.5]

Occasionally, but mostly non-spicy fried green peppers with salt flakes
Add 50ml Fino en Rama for £4.5

Croquetas de Gambas [£8]

4 chunky prawn croquettes with seaweed aioli

Basque-style Cod [£15]

Whole Cod fillet with fennel, capers, vinegar and chilli flakes

Iberico Steak & Celeriac [£16]

Iberico pork flank-steak (Abanico) with celeriac mash and cider-tarragon sauce.

Spiced Duck & Prunes [£10]

Gently spiced casserole of whole duck leg, finished with prunes

Jamon Croquetas [£8]

4 mountain ham croquetas with romesco sauce

Pan Sobrasada [£7]

2 slices of toasted sourdough covered in Iberico pork and rosemary honey

Hen of the Woods VE [£10]

Roasted wild mushrooms, mushroom cream and almond and hazelnut romesco

Patatas Bravas VE [£5.5]

Fried potatoes, chilli-tomato sauce and aioli

Charcutería [£16]

Iberico pâté, morcilla, salchichón and smoked chorizo served with sourdough
[Add yet more sourdough £3]

La Peral & Pear VG [£8]

2 slices of toasted sourdough covered in a mild Asturian blue cow's cheese with a spiced, poached pear

Scallops & Chermoula [£9 + £3 Each]

3 Zamburiñas (Cantabrian scallop) on serrano ham with a lemon-coriander dressing

Calamar en su tinta [£10]

Roasted and stuffed baby squid with nuts and an ink sauce

Sirloin & Peppercorn Sauce [£22]

Aged beef sirloin, served medium with a classical peppercorn sauce.

Carrilleras de Cerdo [£14]

Iberico pig cheek braised in red wine for 5 hours with confit shallots and carrots

Mushroom Croquetas VE [£7.5]

4 chestnut and oyster mushroom croquetas served with aioli

Pan Escalivada VE [£6.5]

2 slices of toasted sourdough covered in roasted aubergine, red peppers and caramelised onions with manzanilla olives

Pistachio Briouat [Bri-wat] VE [£6]

3 Moroccan pastries of spiced shallots, leeks and pistachios with black garlic vinegar

Hispi Cabbage VE [£7]

Charred cabbage with romesco sauce and lemon-coriander dressing

DESSERT, SHERRY & SWEET WINES

Basque Cheesecake VG – *Baked cheesecake with sherry-marinated raisins* [£6]

	50ml	100ml
Dom Veneti – Valpolicella Recioto [Veneto] 12.5% <i>Dusky chocolate and toasty oak</i>	5	10
Gonzalo Byass – Fino en Rama [Andalucia] 15% VE <i>Seasonal expression (Spring) of the Flor. Dry and nutty.</i>	4.5	9
Late Harvest Viognier/Sauvignon Blanc [Chile] 13.5% <i>Apricot, gooseberry and honey</i>	3	6
Coteaux du Layon – Chenin Blanc [Loire] 11.5% <i>Fresh and zippy peach</i>	4	8
Garibaldi Marsala 21 Years [Sicilia] 18% <i>Big, smoky oak, muscovado and figs</i>	4.5	9

Get a FREE Americano or Espresso with 50ml of the following

BRANDY

	25ml	50ml
Baron de Sigognac 10 Year Old [A] - <i>Butterscotch, peel</i>	5.8	11.6
Baron de Sigognac 20 Year Old [A] - <i>Toasty oak, mellow</i>	10.2	20.4
Baron de Sigognac XO [A] - <i>Almost leathery, silken</i>	13.5	27
Bas Delord 15 Year Old [A] - <i>Broader white fruits</i>	6.6	13.2
Bas Delord 25 Year Old [A] - <i>Quenched, peach and caramel</i>	8.4	16.8
Camus VSOP Borderies [C] - <i>Red fruit, tobacco</i>	7.5	15
Pierre Ferrand 1840 [C] - <i>Award winning spice</i>	5.5	11
Seven Tails XO [B, C, A] - <i>Bourbon aged blend</i>	4.2	8.4
ABK6 (Abécassis) VSOP [C] – <i>Bright red fruits</i>	7.5	15
Maxime Trijol XO [C] – <i>Big oak, citrus and brioche</i>	10.2	20.4

MEZCAL

Montelobos Joven - <i>Capsicum, herbaceous and gentle smoke</i>	6.4	12.8
Quiquiriqui Pechuga - <i>Cacao-distilled, warm spice</i>	6.1	12.2
Mezcal San Cosme - <i>White chocolate and madeleines</i>	5.4	10.8
Illegal Mezcal Reposado - <i>Oak, cedar and bitter orange</i>	5.7	11.4