

TIPSY TAPAS

Every Saturday

Choose 3 dishes from the below and enjoy 90 minutes of bottomless drinks* for £35pp.

Padrón peppers with Halen Môn sea salt (vg)

Our own-recipe marinated olives with chilli, lemon, garlic and thyme (vg)

Catalan bread with olive oil, garlic and fresh tomato (vg)

Rosemary and confit garlic focaccia with North South olive oil and Pedro Ximénez balsamic (vg)

Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)

Jamón serrano with celeriac rémoulade 50g

Salchichon Iberico with Cornichon

Chorizo Iberico Bellotta with baby artichokes

Salt cod croquettes piquillo pepper pureé and aioli (4 units)

Crispy fried baby squid with lemon aioli

*DRINKS:

Red Sangria | White Sangria | Aperol Spritz | Estrella | Cerveza | Cava | Bellini |

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

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Meatballs in homemade fritarda sauce

Jamón Ibérico croquetas (4 units)

Mini Catalan chorizo with Aspall cider

Chickpeas, spinach and pancetta (vg available)

Chargrilled sweet potato served with red pepper sauce and
crispy kale(vg)

Traditional tortilla, served with aioli (prepared fresh: please
allow 15 mins) (v)

Patatas bravas with tomato fritarda sauce and aioli (vg
available)

*DRINKS:

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Cerveza | Cava | Bellini |

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