

# 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

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

Oat Sourdough served with butter

Focaccia with extra virgin olive oil and Pedro Ximinez vinegar

Boquerones: white anchovies marinated in olive oil

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

Jamón serrano with celeriac rémoulade 50g

La Peral Blue cheese and mini breadsticks

Salt cod fritters with tartare sauce (4 Units)

Crispy fried baby squid with lemon aioli

## \*DRINKS:

Red Sangria | White Sangria | Aperol Spritz | Apricot Spritz | Estrella | Cerveza | Prosecco | 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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Classic beef meatballs in tomato sauce with parmesan shavings

Mini Catalan chorizo with Aspoll cider

Jamón Ibérico croquetas (4 units)

Sweet and spicy chicken wings in chilli sauce

Tenderstem broccoli with chilli and garlic(vg)

Aged Manchego cheese croquetas with sweet and sour quince aioli (4 units)

Chargrilled sweet potato, mascarpone and green herb sauce, pumpkin seeds(v)

Traditional tortilla, served with aioli (served ambient) (v)

Patatas bravas with spiced tomato fritada sauce and aioli (v)

Field mushrooms with home made crisps and mushroom

emulsion  
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