

# 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 and Pedro Ximenez balsamic (vg)

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

Jamón serrano with celeriac rémoulade 50g

Salcichon Iberico with Cornichon

Chorizo Iberico Bellotta with baby artichokes

Salt cod fritters with piquillo pepper puree and aioli (4 Units)

Crispy fried baby squid with lemon aioli

## **\*DRINKS:**

**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.

# TIPSY TAPAS

Every Saturday

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

Meatballs in homemandede fritarda sauce

Jamon Iberico croquetas (4 units)

Mini Catalan chorizo with Aspull 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 spiced tomato fritada sauce and aioli (v)

## \*DRINKS:

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.