

TIPSY TAPAS

Fridays & Saturdays

Choose 3 dishes from the below and enjoy 90 minutes of bottomless drinks* for £38pp.

Padrón peppers with Halen Môn sea salt (Vg)

Marinated olives with chilli, lemon, garlic and thyme (Vg)

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

Solo Bread Bakery Sourdough served with olive oil and Pedro Ximenez vinegar (V)

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

Jamón serrano with celeriac rémoulade 50g

Salchichon served with cornichons

Chorizo Iberico Bellota served with cornichons

La Parel cheese with orange blossom honey and crystal bread

Cured pork loin served with cornichons

Salt cod croquetas with piquillo pepper purée and aioli

(4 Units)

Crispy fried baby squid with lemon aioli

***DRINKS:**

**Red Sangria | Rose Sangria | Aperol Spritz |
Apricot Spritz | Beer | Fizz | Bellini | Mimosa**

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. 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.

All prices are inclusive of VAT. An optional 10% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.

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Meatballs in tomato fritada sauce

Mini Catalan chorizo with Aspall cider

Jamón Ibérico croquetas (4 units)

Tenderstem broccoli in chilli and garlic (Vg)

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

Caramelised cauliflower with Shabu Shabu (Vg)

Vegetable paella arancini with smoked aubergine purée (Vg)

Patatas bravas with spiced tomato fritada sauce and aioli (V/Vg)

Almond tart with mascarpone mousse (V)

Chocolate tart served with raspberry sorbet, raspberry coulis (Vg)

Crème Catalana - A Traditional take on creme brulee (V)

Selection of ice creams (V/Vg)

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