



TAPAS FOR TWO

A menu designed to share...

£40pp

Arrival Drink

Berry Bellini



Padrón peppers with Halen Môn sea salt (vg)

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

Charcuterie board: jamón serrano, salchichón ibérico, aged Manchego, Monte Enebro goats cheese, with; orange blossom honey, quince jelly & olive torta

Salt cod croquetas, piquillo pepper puree and alioli

Harissa chicken, with mojo picon

Meatballs in tomato fritarda sauce

Tenderstem broccoli with chilli and garlic oil (vg)

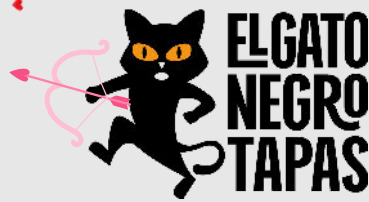
Patatas bravas with spiced tomato fritada sauce and alioli (v)



Dessert

Chocolate Tart- served with raspberry sorbet and raspberry coulis (vg)

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.



TAPAS FOR TWO

A menu designed to share...

£40pp

Vegetarian

Arrival Drink

Berry Bellini



Padrón peppers with Halen Môn sea salt (vg)

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

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

Caramelised cauliflower with shabu shabu (vg)

Traditional tortilla, served with alioli (v)

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

Vegetable paella arancini with smoked aubergine pure (vg)

Tenderstem broccoli with chilli and garlic oil (vg)

Patatas bravas with spiced tomato fritada sauce and alioli (v/vg)



Dessert

Chocolate Tart- served with raspberry sorbet and raspberry coulis (vg)

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TAPAS FOR TWO

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Vegan

Arrival Drink

Berry Bellini



Padrón peppers with Halen Môn sea salt (vg)

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

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

Caramelised cauliflower with shabu shabu (vg)

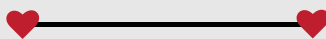
Chargrilled sweet potato with mojo picon (vg)

Vegetable paella arancini with smoked aubergine purée (vg)

Tenderstem broccoli with chilli and garlic oil (vg)

Patatas bravas with spiced tomato fritada sauce and vegan alioli (vg)

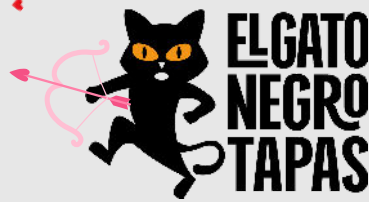
Vegan special- please ask server for details (vg)



Dessert

Chocolate Tart- served with raspberry sorbet and raspberry coulis (vg)

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TAPAS FOR TWO

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£40pp

Pescatarian

Arrival Drink

Berry Bellini



Padrón peppers with Halen Môn sea salt (vg)

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

Salt cod croquetas, piquillo pepper purée and alioli

Crispy fried baby squid with lemon alioli

Gambas pil pil: Tiger prawns with chilli and garlic oil and fresh parsley

Tenderstem broccoli with chilli and garlic oil (vg)

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

Vegetable paella arancini with smoked aubergine purée (vg)



Dessert

Chocolate Tart- served with raspberry sorbet and raspberry coulis (vg)

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