

3 for 20

Available Monday- Friday 12pm- 5pm

Sunday - All day

Excludes Bank Holidays

Red Sangria 11

Rose Sangria 11

Cava Sangria 12

Para Picar

Padrón peppers with Halen Môn sea salt (vg)

Marinated olives with chilli, lemon, garlic & rosemary

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

Sourdough bread with olive oil & balsamic (vg)

Charcuterie

Jamón serrano with celeriac rémoulade

Chorizo Iberico Bellota with cornichons

La Peral cheese with orange blossom honey
& crystal bread

Aged Manchego with bittersweet figs &
olive torta **+£2**

Meat

Bikini with jamón serrano, Manchego &
truffle butter

Meatballs in tomato fritada sauce

Mini Catalan chorizo with Aspal cider

Chargrilled Harissa Chicken **+£4**

Jamón Ibérico croquetas

Fish

Salt cod croquetas, piquillo pepper purée
& alioli

Calamares frito with lemon alioli

Gambas pil pil with garlic & chilli served
with sourdough bread **+£4**

Vegetables

Caramelised cauliflower with
shabu shabu (vg)

Traditional tortilla, served with alioli (v)

Patatas bravas with tomato fritada sauce &
alioli (v)

Tenderstem Broccoli with romesco sauce
& chilli oil (vg)

Pisto with goats cheese **+£2**



Scan the QR code to access our Allergy
Menu



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Desserts

Torrija, a spanish take on french toast with crème anglais chocolate ice cream (v)

Basque cheesecake with Turrón sauce (v)

Almond tart with salted caramel mousse (v)

Crème Catalana - A traditional take on crème brûlée (V)

Chocolate tart served with raspberry sorbet, raspberry coulis and freeze dried raspberries

Selection of ice creams from Cheshire Farm ice cream (v/vg)

Hot Drinks

Americano 3.5

Latte 4

Cappucino 4.25

Flat White 4.25

Iced Coffee 4.5

Liquor Coffee 9

Baileys/ Jamesons/ Kahlua/ Amaretto/ Martell VS

English Breakfast Tea 3.5

Peppermint Tea 4

Green Tea 4

(V) Vegetarian (Vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server. 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 12.5% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.