



TAPAS

Marinated Olives	5
Chorizo Scotch Egg, HP Sauce	8.5
Pimientos de Padron, Smoked Maldon Salt	7
Spanish Cured Meat, Guindilla Chilli & Caper Berries	11
Catalonian Tomato Bread	6
Grilled Avocado, Pico de Gallo, Pickled Onions	9.5
Spicy Calamary & Tartare sauce	9.5
Tortilla, Aioli, Chistorra	11
Pulled Pork Stuffed Piquillo Peppers	10
Croquetas (<i>ask server for flavour</i>)	8.5

MAINS

Vegetable Paella, Squash, Courgette, Mushrooms, Cauliflower & Garden Peas	20
Battered Fish & Chips, Tartare Sauce, Pea Purée	18
Cod loin, confit potatoes & Samphire, Crayfish and Roe burre blanc	25
Dry Aged Beef Double Cheese Burger, Caramelized Onions, Lettuce, Burger Sauce, Chips (<i>add bacon £1</i>)	19

ROASTS

Lemon & Thyme Chicken	23
Roast Beef Rump, Horseradish Cream	25
Confit Pork Belly, Apple Sauce	22
Vegan Haggis Wellington, Mushroom Gravy	20
<i>Served with roast potatoes, orange & rosemary carrots, celeriac puree, spring greens, Yorkshire pudding (excluding vegan roast), gravy</i>	

SIDES

Chips, Alioli	5
Rosemary Roast Potatoes	6
Cauliflower Cheese	7
Charred Tenderstem Broccoli, Tahini Yoghurt, Pomegranate & Seed Dukkan	6.5

DESSERTS

Selection of Ice Creams or Sorbets (2 scoops)	4.5
<i>Vanilla, Strawberry, Chocolate, Rum & Raisin Ice cream; Raspberry or Blackcurrant Sorbet</i>	
Spanish Cheeses, Quince Paste, Seeded Crackers	12
Basque Cheesecake, Coulis	7.5
Sticky Toffee Pudding & Vanilla Ice Cream	7.5

A discretionary 12.5% service charge will be added to your bill

Scan the QR for allergen and kcal info, or ask a member of the team for a calorie menu
Our dishes may contain allergens. Please ask the team for details.



Kids Menu Available