



while you wait

"Para Picar"



THE BENCH BREAD BASKET 2.95

With sherry vinegar and Spanish olive oil

THE BENCH OLIVE MIX 3.45

A selection of our Bench marinated olives

PADRON PEPPERS..... 4.95

Lightly seasoned Padron Peppers

SANDWICH DEL DIA:

Open sandwiches made with fresh homemade bread

- Manchego cheese and tomato chutney 4.95

- Chorizo, red pepper and rocket 6.95

- Serrano ham and rocket..... 6.95

CROQUETAS DEL MANCHEGO 5.95

Served with our tomato and mustard seed chutney

SALT & PEPPER SQUID 7.95

Lightly seasoned fresh squid with chilli and coriander dressing, served with aioli

CRISPY CONFIT PORK RILLETTE 6.95

With garlic onion and herb marinade & a tarragon mayonnaise

BOQUERONES EN VINAGRE..... 4.95

Bench marinated anchovy fillets with a traditional olive oil, chilli & parsley dressing

PINCHOS AL SIDRA..... 5.95

Braised mini chorizo in our Maeloc Cider

GAMBAS AL PIL-PIL 8.95

Sizzling prawns cooked in Spanish olive oil, garlic, chilli and parsley

BROCHETA DE TERNERA 8.95

Marinated beef skewers with shallots & chimichurri

Christmas "Feast"

only

PLEASE ENQUIRE
PER PERSON

Available 21st November – 1st January

CROQUETAS DUO

A duo of wild mushroom & stuffing croquetas with a goat's cheese mouse and cranberry gel

PAN CON TOMATE Y JAMON

Toasted homemade focaccia bread with tomato & cured Serrano ham

BACALAO

Line caught cod grilled with chorizo butter, steamed mussels, crispy chard with a dill and lemon dressing

BAKED HERITAGE TOMATO TART

A saffron tart with rainbow heritage tomatoes & our tomato & mustard seed chutney

BEEF TARTARE

With caramelised onion, crispy chard and sherry reduction

VEGETABLE ROTOLO

Chargrilled root vegetables & goats cheese rolled in homemade pancakes

FREE RANGE TURKEY

With cabbage & Serrano ham, Yorkshire puddings & a cranberry tuile

TRIO DE PATATAS

A trio of roast potatoes, champ mash and fondant potatoes

HONEYED ROOT VEGETABLES

Honeyed Brussels Sprouts, carrots & parsnips



Christmas "Banquet"

only

PLEASE ENQUIRE
PER PERSON

Available 21st November – 1st January

CROQUETAS DUO

A duo of wild mushroom & stuffing croquetas with a goat's cheese mouse and cranberry gel

KING PRAWN & CLEMENTINE TOWER

Layers of king prawns and clementines with a citrus gel

PAN CON TOMATE Y JAMON

Toasted homemade focaccia bread with tomato & cured Serrano ham.

BACALAO

Line caught cod grilled with chorizo butter, steamed mussels, crispy chard with a dill and lemon dressing

VENISON CARPACCIO

With a beetroot purée, hazelnut dressing with grated chocolate

ROSEMARY LAMB LOIN

With a cranberry and peppered apple relish

VEGETABLE ROTOLO

Chargrilled root vegetables & goats cheese rolled in homemade pancakes

FREE RANGE TURKEY

With cabbage & Serrano ham, Yorkshire puddings & a cranberry tuile

TRIO DE PATATAS

A trio of roast potatoes, champ mash and fondant potatoes

HONEYED ROOT VEGETABLES

Honeyed Brussels Sprouts, carrots & parsnips



THE
BENCH
WINE, TAPAS & COCKTAILS

Why not try...

**OUR SEASONAL DESSERT
SHARING PLATTER**



Please note that this menu is designed for sharing and that for bookings of 6 or more we will require a £10 deposit per person.