

LA DESPENSA

SOME OF OUR FAVOURITE REGIONAL SPANISH PRODUCE. SOURCED FROM PRODUCERS WE KNOW AND SPEND TIME WITH, SERVED SIMPLY TO ENJOY WITH GREAT DRINKS.

TO PICK AT

- Kikos **V,GF** 1.75  
Crunchy Spanish corn
- Habas fritas **V,GF** 2.00  
Toasted broad beans
- Catalan almonds **N,V,GF** 3.25  
Roasted with smoked paprika and sea salt
- Gordal olives, Carmona **V,GF** 3.50  
Giant queen olives marinated in lemon, black pepper, parsley
- Dates wrapped in crispy smoked bacon **GF** 3.25
- Boquerones 4.50✕  
Hand filleted Cádiz cured anchovies

CHARCUTERÍA & JAMÓN

- Lomo cabacero **GF** 3.50✕  
Wafer thin cured loin of duroc pork
- Beef chorizo, Castilla Leon **GF** 3.50✕  
Hand made natural beef chorizo
- Salchichón ibérico de bellota, Extremadura **GF** 3.75  
Free range bellota grade acorn fed salami
- Cecina, Castilla Leon **GF** 4.00  
Air dried smoked ox ham, from ex dairy herds given a long life
- Jamón ibérico, DO Los Pedroches **GF** 6.75  
Hand carved grain and acorn fed ibérico ham from Cordoba

Charcutería selection to share **GF** 12.50

BREADS

- Pan con tomate **V** 3.20  
Toasted Alex Gooch sourdough, garlic, tomato, picual oil
- Pan con tomate y jamón ibérico 5.50  
As above, topped with hand carved jamón ibérico
- Alex Gooch breads **V** 3.50  
Served with picual and arbequina oils, sea salt
- Coca flatbread **V** 5.00✕  
Catalan coca flatbread, piquillo, caramelised onion, spinach, pine nuts
- Crab tostada 5.75  
Crab toasts, horseradish, fennel, apple
- Torta de Barros **V** 4.95  
Baked torta cheese, toast, tomato and shallot relish

CHEESE

- Manchego curado, La Mancha 3.50✕  
12 month cured ewes’ milk cheese. Salty, mature, nutty
- San simon, Galicia 3.50✕  
Birch smoked cows’ cheese
- Monte enebro, Avila 4.00  
One of the world’s finest goats’ cheeses
- Cabrales blue, Asturias 3.50  
Superb blue, cave matured, creamy but pokey

Regional selection to share,  
with accompaniments 10.00

DE LA COCINA

OUR CURRENT DISHES FROM THE KITCHEN. COOKED AND SERVED TO ORDER, COMING TO THE TABLE AS AND WHEN THEY ARE READY. SHOULD YOU WANT DISHES SERVED TOGETHER PLEASE ASK THE STAFF WHEN YOU ORDER.

FISH & SEAFOOD

- Gambas a la plancha **GF** 6.95  
Wild prawns, crispy garlic and chilli, olive oil
- Atún de ventresca **GF** 5.75  
Confit Cantabrian tuna, marinated new potato salad
- Chipirones 5.50✕  
Crispy baby squid, mojo rojo, lime
- Bacalao **GF** 5.25  
Salt cod and spinach tortilla, pimenton alioli
- Smoked anchovy and escalivada 6.00  
Cantabrian smoked anchovies, Catalan baked vegetables
- Merluza 5.50  
Crispy fried hake, capers, alioli

VEGETABLES & SALADS

- Ensalada **V** 4.50✕  
Cured manchego salad, px dressing, migas
- Berenjenas **V** 4.00✕  
Crispy aubergine, molasses, pomegranate
- Garbanzos **V,GF** 4.5  
Moruños spiced chickpeas, raf tomatoes, spinach, pine nuts
- Setas **V,GF** 5.25✕  
Seared mushrooms, garlic, oloroso
- Tortilla **V,GF** 4.60  
Spanish omelette with potato and confit onion, cooked to order
- Patatas **V,GF** 3.50  
Triple cooked chips, bravas sauce or alioli

MEAT

- Croquetas 4.50✕  
Jamón ibérico croquetas (4)
- Chorizo **GF** 4.60✕  
Trabanco sidra poached chorizo
- Cerdo 6.50  
Woodland pork belly, ajo blanco
- Higado **GF** 4.90  
Chicken livers, bacon, sweet oloroso, sage
- Beef 6.00  
Overnight rioja braised beef shin, roast piquillo peppers
- Albondigas 5.25  
Lamb meatballs, red wine, tomato
- Pollo **GF** 5.95  
Slow cooked chicken thigh a la plancha, sobrasada

3 DISHES FOR £10

✕ = dish available as part of our 3 dishes for £10  
weekday 12-6pm offer. Please ask during these  
times for our £6.50 daily 1 pot dish

ASK ABOUT DESSERTS AND POST-MEAL DRINKS PAIRINGS

GLUTEN FREE, VEGETARIAN DISHES AND DISHES CONTAINING NUTS ARE NOTED BESIDE EACH ITEM WITH A **GF**, **V** OR **N** RESPECTIVELY.  
PLEASE ASK IF YOU WOULD LIKE TO SEE OUR VEGAN OPTIONS. ALLERGY FILE AVAILABLE ON REQUEST. IF YOU HAVE A SERIOUS ALLERGY PLEASE NOTIFY THE DUTY MANAGER.