

snacks

house olives Manzanilla, house brine	£ 4.5	white anchovies Cantabrian, EVOO & vinegar	£ 7.6	house gilda olive, anchovy & basque pepper	£ 1.9
el valle EVOO crisps hand made in alicante, served hot	£ 2.5	bread add smoked butter or olive oil	£ 3.5 £ 1.2	padron peppers maldon smoked sea salt	£ 5.6

pintxos all £ 3 each

cold

steak & chimichurri
blue cheese, brandy & dates
goats cheese, sweet beetroot relish
aged manchego & jamon serrano
heritage tomato & guindilla pepper
surumi & cantabrian anchovy

hot

catalan sausage & honey mustard
pork belly, paprika & lemon
fried anchovys, salt & vinegar
butter pie empanadilla
chorizo sausage roll
prawn toast, licor 43 sweet & sour

Pintxos are small bites of absolute deliciousness... Made to be eaten in one mouthful, these small finger foods can be found in the tiny bars and taverns which line the streets in the Basque country. We generally suggest 3 to start and order more or add on tapas as you go

croqueta

jamon saffron aioli	£ 7.3 for 3	txangurro crab lemongrass & kaffir lime	£ 7.5 for 3	goats cheese truffle aioli	£ 7.3 for 3
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charcuterie & cheese

auturo sanchez iberico jamon hand carved from the bar, when cats here 100% black label, 48 months aged	£ 18	meat cured authentic spanish meats, pickles & picos	£ 18.7	sobrasada & honey pate Spains answer to N'duja, from Mallorca pickles & toasts	£ 9.5
ibérico chorizo aged 4 months with paprika served with sliced baguette	£ 8.1	ibérico salchichon cured peppery sausage served with sliced baguette	£ 8.1	plate of manchego sheeps milk, aged 6 month quince & candied nuts	£ 7.8

tapas

patatas bravas saffron alioli, spicy tomato sauce	£ 7.9	gambas pil pil garlic, chilli, white wine	£ 12.4	pan fried chorizo chargrilled peppers	£ 8.9
lamb skewers caper & raisin puree, Moorish spices	£ 12.5	tortilla espanola served gooey add chorizo or jamon	£ 8.3 £ 3.5	Spanish caesar salad little gem, jamon & anchovies, manchego & sourdough croutes	£ 11.2
braised lancashire leeks romesco sauce & hazelnuts add sobradada	£ 7.8 £ 3.5	ibérico morcilla & piquillo Spanish black pudding, smoked mash, Riojan peppers & pickled mustard seeds	£ 10.2	baby squid crispy, lemon aioli	£ 6.9

principales

galician clams steamed with jamon, garlic & chilli white wine & sherry vinegar, bread for dipping	£ 18	10oz salt aged sirloin choice of sauce, I think chimmichurri is the best though	£ 32	ibérico pork burger crispy shallots & cheese, piquillo pepper relish	£ 15
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puddings used to be here, ask your server for todays selection, if you have any room left for a little sweet... or a sherry

Please note, we cannot guarentee all dishes are 100% allergen free
Many of our dishes can be made allergen friendly - please inform your server for any allergies, intolerances or concerns prior to ordering