

snacks

house olives £ 4.5

plate of pata negra £ 18.0
100% iberico belotta
hand sliced, from the bar
whenever cat is here

perello gordal olives £ 6.1

bread £ 4.7
artisan ciabatta,
smoked butter

white anchovies £ 6.2

gilda £ 1.6
olive, anchovy & basque
guindillas, eaten in one mouthful

pintxos all £ 3 each

cold

steak & chimichurri

blue cheese, local honey

goats cheese & orange

prawn & white anchovy

aged manchego & jamon

heritage tomato

hot

ham hock & mango

pork belly & garlic jam

ox cheek empanadilla

butter pie empanadilla

salt cod & piquillo pepper

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

charcuterie & cheese

iberico meat tasting £ 26
selection of 100% acorn fed
meats, the wagyu of spain
served simply

meat £ 18.5
cured authentic spanish meats,
pickles & picos

cheese £ 18.5
D.O.P spanish artisan cheeses,
membrillo & peter's yard crackers

croqueta

jamon £ 7.3
saffron aioli

salt cod £ 7.5
guindilla tartare sauce

chorizo £ 7.3
sobrasada jam

tapas

patatas bravas £ 7.8
saffron alioli, spicy tomato sauce

gambas pil pil £ 10.5
garlic, chilli, white wine

pan fried chorizo £ 8.8
picante chorizo, redcurrant

whole chistora sausage £ 12.5
confit garlic ajo blanco

tortilla espanola £ 8.9
served hot - please allow up to
30 minutes

heritage beetroot £ 9.6
brown butter migas sweet
beetroot puree

charred hispi cabbage £ 9.2
chainhouse rarebit & guindilla
add cantabrian anchovies £ 4

octopus £ 14.1
sweet potato & smoked paprika

padron peppers £ 9.6
crème fraîche, Moorish
spices, EVOO, sea salt

postre

tarte de queso vasca £ 7.5
burnt basque cheesecake
with Pedro Ximenez Sherry £ 9.8

creme catalan £ 7.1
lemon & orange infused
with Alvear Moscatel £ 9.8

churros £ 6.6
with either...
chocolate
salted caramel