TAPAS

Fish
Spanish street squid
Tempura fish bites
Prawns | garlic butter
Basque fishcakes| Salmon & chilli
Boquerones

> **Three dishes   16.5**
> **Four dishes   21.0**
> **Five dishes   25.0**
> ***Price includes a complimentary patatas bravas**
>
> *Additional dishes @ 6.0 each*

Meat
Lamb kofta | raita
Fabada | white beans, blood sausage, chorizo, tomato & paprika
Manchego cheese & Iberico ham croquettas (2)
Pan-fried harissa chicken skewers (2)
Pork belly bites | barbeque sauce
Beef short rib | slowed cooked
Iberico shavings | orange & brandy

Vegetables
Manchego, mushroom & thyme arancini | tomato sauce
Field mushrooms & goat's cheese | toasted garlic breadcrumb
Babaganoush | oregano, paprika & sea salt toasted flatbreads
Baked peppers with vegetable fried rice
Pan fried Padron peppers | sea salt & black pepper
Deep fried halloumi | sweet chilli dip
Broad beans & onions, cooked in Rioja (chorizo op.)
Vegetable tempura | sweet chilli dip
Charred Mediterranean vegetables |
Brindisa | Spanish cauliflower cheese | almonds & paprika

Marinated olives 3.0 | Toasted sea salt almonds 3.0 | Bread   3.95

Puddings   7.0 each
Lemon posset | shortbread
Caramelised pear tart tatin | crème fraiche (ask for ve)
Sticky toffee pudding | toffee sauce | ice cream (ask for gf)
Steamed jam sponge pudding | custard

WINE

	125ml	175ml	250ml	Btl
Rose				
Sea Change Syrah Rose, France 4.3	5.5	7.9	22	
White				
Sauvignon Blanc, La Colombe	3.9	4.8	6.6	19.0
Sauvignon Blanc, Marlborough	5.4	7.5	9.0	27.0
Pinot Grigio, Farfalla, Italy	4.3	5.4	6.9	20.0
Chardonnay, Central Monte, Chile	4.3	5.4	7.1	21.0
Muscadet, Guy Saget, France	4.5	5.9	8.2	24.0
Macabeo, Amalia, Spain	4.5	5.9	7.9	23.0
Red				
Merlot, La Colombe, France	3.9	4.8	6.6	19.0
Malbec, Sea Change, France	4.4	5.6	7.5	21.0
Pinot Noir, Cramele Recas, Romania	4.5	5.7	7.8	22.0
Rioja, Crianza, Entreflores Spain 5.1	6.8	8.3	24.0	

Food prepared and cooked on the premises /please ask about dietary requirements
Service not included /Any gratuities distributed 100% amongst team