



Spanish heart, northern spirit - a taste of Spain with a local twist. Our tapas combine the rich flavours of Spanish cuisine with the best our region has to offer.

Snacks

Marinated mixed olives V/Ve	3.00	Charred Padron Peppers V/Ve	3.50
Paprika Mixed Nuts V/N	3.00	Roasted Berenjenas V/Ve	4.00
Charcuterie Board N Selection of Spanish meats	8.00	Cheese Board V/N Selection of Spanish cheeses	8.00

Land

Cured ham croquetas with chorizo aioli Crispy deep fried bechamel filled with cured ham	7.25	Chorizo a la sidra Chorizo simmered in cider with Breaking Bread sourdough	7.50
Crispy chicken wings with romesco N Paprika fried chicken wings with roasted pepper & almond sauce	7.00	Albondigas Pork & beef meatballs with roasted red pepper sauce & manchego	7.50

Sea

North Sea Mackerel Escabeche Seared mackerel in tomato & white wine with fennel & watercress	7.50	Braised Octopus Grilled white wine braised octopus with new potatoes	9.00
Monkfish Cheeks Pan fried monkfish cheeks with calabacin & sobrasada	8.00	Grilled Sardines Grilled sardines with lentil & fennel salad and Mojo Verde	7.50

Earth

Broccoli a la Catalana V/Ve/N Griddled tenderstem broccoli with golden raisins, pine nuts & chilli oil	6.75	Patatas Bravas V/Ve Deep fried potato with aioli & bravas sauce	6.50
Berenjenas V Fried aubergine drizzled in a muscovado honey dressing	6.50	Tortilla de patatas V Egg, onion & potato omelette	6.75
Heritage Tomato Salad V Dressed heritage tomatoes with black olive emulsion & manchego	6.50	Gazpacho V Fresh gazpacho with cucumber salad	6.50

Pudding

Basque Vanilla Cheesecake V Baked vanilla cheesecake with berry compote	5.00	Catalan Crème V Catalan crème with orange shortbread	5.50
Tarta de Santiago V/N Citrus almond cake with marmalade ice cream	5.50	Poached Peaches V/N Rosemary poached peaches with Seville orange ice cream & almonds	5.50
Affogato Vanilla ice cream with raisins, PX sherry & espresso	5.00		