

SPANISH, PORTUGUESE & SOUTHERN MEDITERRANEAN TAPAS

Mediterranean Mule

Tuaca, triple sec, mint, fresh lime, ginger beer

Boards

Handmade cumin, fennel seed & za'tar oil flatbread, 3 house dips 6.8

Beetroot, goats cheese, toasted seeds, beet dressing, leaf 7

Spanish charcuterie board - acorn-fed Iberico piq cured meat, rioja & red onion marmalade, tostada

9

Vegetables

Organic Kasbah olive

Flatbread & hummus 4.5

Patatas bravas 4.5

Halloumi, plum puree, lambs leaf 6

Roast heritage carrot, spiced orange glaze, stuffed vine leaves, tahini sauce, tomato chutney (Vg) 7

Fish and Seafood

Calamari, saffron aioli 6

King prawns, chilli, garlic, butter, parsley, bread 7.5

Piri-Piri Mackerel, Portuguese punched potatoes, pickled onion, sweetcorn relish 7.5

Meat

Pork belly, butternut squash, fennel seed onions, crispy chick peas 7

Chorizo, red wine, caramelised onions 6.5

Honey, rose & harissa chicken, celeriac, pistachio pesto 7

Jamon & chorizo croquettes, raisin puree 6.5