



### **COLD PLATES**

- Spiced Almonds (v) **£3.50**
- Mixed Olives w. Oregano, Preserved Lemon, Orange & Bay (v) **£4.50**  
Basque Guindilla Pickled Chillies (v) **£4.50**
- Boquerones w. Moscatel Vinegar, Garlic, Thyme & Orange Zest **£5.50**  
Truffled Sheep's Cheese w. Spanish Orange Blossom Honey **£6.00**
- Montanegra Iberico Chorizo, Salchichon Iberico & Guindilla **£8.00**  
Crema de Jamon w. Toast, Garlic & Truffle Oil **£6.00**
- Spiced Labneh w. Marinated Piquillo Pepper & Pistachio Dukka (v) **£5.75**  
Beetroot Borani w. Feta, Walnut & Dill (v) **£5.75**
- Romanesco Cauliflower Tabbouleh w. Pomegranate, Hazelnut & Sweet Herbs (v) **£6.50**

### **BREAD**

- Warm Flatbread w. Za'atar (v) **£2.50**

### **HOT PLATES**

- Deep Fried Goats Cheese w. Date Syrup, Toasted Almond & Mint (v) **£6.75**
- Smoked Aubergine & Grilled Pepper Salad w. Seasoned Yoghurt & Chilli Butter (v) **£6.75**  
Homemade Chips w. Saffron Alioli (v) **£6.75**
- Roast Squash, Sweet Herb Pesto, Whipped Goats Curd, Crispy Chickpeas (v) **£7.00**  
Pimentos de Padron, Smoked Sea Salt (v) **£7.00**  
Jamon & Manchego Croquettas **£3.00 / each**

### **CHARCOAL GRILL**

- New Season Asparagus w. Chopped Egg, Pine Nut & Herb Salsa (v) **£7.50**  
Presa Iberico w. Charred Rosemary, Lemon & Garlic **£12.50**  
Moroccan Spiced Lamb w. Cucumber, Dill & Mint Cacik **£11.00**  
Hawayej Spiced Monkfish Skewers w. Charred Lemon & Zhoug **£11.50**  
Hot Grilled Chorizo **£3.50**

### **DESSERT**

- Labneh Cheesecake w. Orange Blossom, Cardamom, Rhubarb & Pistachio **£7.50**  
Pedro Ximenez Ice Cream **£7.00**
- Cheese Plate - Picos de Europa, Waterloo, Smoked Idiazabal **£9.50**  
*we recommend a glass of Pedro Ximenez or Matusalem Sherry*
- Pistachio Halva Candyfloss **£3.50**

(v) = vegetarian, please ask for vegan, dairy free, gluten free options