

POOLSIDE BAR MENU MAY 21

STONE BAKED SOURDOUGH FLATBREADS

We cook our flatbreads to order in our wood oven upstairs and serve them with a seasonal selection of small plates. The idea is to choose as many or as little as you like to suit your appetite. We would recommend 2-3 plates per person with the flatbread.

Stone baked sourdough flatbread 2.50

VEGETABLES & SALADS

Marinated Gordal olives with pickled garlic 3.50

Salted Marcona almonds 3.50

Wood roast Padron peppers 4.50

Sicilian style aubergines 5.00

Patatas bravas with aioli 4.50

Charcoal grilled English asparagus, anchovy butter, aged parmesan 7.50

Braised Turkish style baby artichokes with pine nut tarator 6.50.

Hummus, fried chickpeas & hot smoked paprika 3.50

Ember roast beetroot with sherry vinegar & ajo blanco 4.00

Local gem salad with green goddess dressing, sweet herbs & grated egg 6.50

FISH, MEATS & CHEESE

Salted Cantabrian anchovies 4.50

Whipped cod roe, radishes, pickles 5.50

Oak smoked, organic chorizo 5.00

Tuscan fennel salami 5.00

Burratta from Puglia 8.50

Aged Manchego with membrillo 5.00

Smoked sardine, tomato & chilli conserva, labneh, grilled bread 6.50

Devon scallops wood roasted in the shell with sweet herbs & garlic butter 13.50

CANNED SEAFOOD FROM GUEYUMAR

The finest chargrilled seafood from Abel Alvarez famed Galician restaurant, the whole process from the canning to the design of the tins is done in house, using the finest seafood grilled over birch, beech or oak.

Wood grilled mussels 25.00

Sardines tail escabeche 30.00

Grilled octopus 35.00

Served with charcoal grilled sourdough flatbread, gem lettuce salad with green goddess dressing & chopped egg. A complete lunch!
Perfect with a glass of fino, priced for 2-3 sharing.

Our dishes contain allergens - for more information please speak to a member of staff

A discretionary 12% service charge is added to your bill