

Small Plates

We recommend 2-3 small plates per person with a flatbread each.

Small plate dishes are sent out as they're ready so some dishes may arrive before others.

For the table

Stone baked sourdough flatbread	3.00
House gilda	3.00
Salted Valencian almonds	4.00
Cortijo olives	4.00

Dips

Hummus with crispy chickpeas & hot smoked paprika	4.00
Tzatziki with Aleppo chilli & mint	6.00
Taramasalata with house pickles	8.00
Beetroot borani with walnuts, goats curd & dill	6.00

Vegetables & salads

Slow cooked cauliflower with walnut butter, alleppo chilli & mint	6.50
Shaved cabbage salad with aged parmesan, lemon & Aleppo chilli	5.50
Isle of Wight tomatoes with stracciatella & basil	8.00
Strode Valley mixed leaves with sweet herb dressing	6.00
Patatas bravas with aioli	6.00
Padron peppers with sea salt & arbequina olive oil	6.00
Horta – braised rainbow chard with ricotta, arbequina olive oil & pinenuts	7.50

Fish & meat

Charcoal grilled lamb pintxos with tzatziki & harissa	9.50
Salt cod fritters with aioli	7.50
Fried morcilla & chicharron with quince aioli	7.50
Charcoal grilled octopus with romesco sauce & gallega dressing	10.50
Confit chicken croquettes with tarragon aioli	8.00

Cheese

Buffalo mozzarella with early harvest olive oil	10.50
Rosemary Manchego with membrillo	6.50
Rochetta with chestnut honey	6.50
Oxford blue with membrillo	6.50

A discretionary, 12.5% service charge is added to your bill.

Our dishes contain allergens, please ask a member of staff for more details.