

Small Plates

We recommend a flatbread & 2-3 small plates per person. Please note that small plates are sent down as they are ready in traditional tapas style so you may not get all your dishes at once.

For the table

Sourdough foccacia	3.00
Salted Valencian almonds	4.50
Cortijo olives	4.00
House gilda	3.50

Dips

Taramasalata with house pickles & sumac	7.50
Slow cooked courgette with seasoned yoghurt & pinenuts	6.50
Hummus with crispy chickpeas & hot smoked paprika	6.50
Rainbow chard borani with confit garlic, dill & walnuts	6.50

Vegetables & salads

White cabbage salad with 36 month aged Parmesan & Aleppo chilli	6.50
Turkish black figs with Westcombe ricotta, chestnut honey & pine nuts	7.50
Gigatis Platis - Greek style beans with feta cheese, tomato sauce & wild oregano	7.50
Wood roast sand carrots, ras el hanout, preserved lemon & coriander	6.50
Grilled sweetcorn, whipped feta, Aleppo butter & chives	6.50
Delica pumpkin caponata with pinenuts, sultanas & basil	7.50
Patatas bravas with aioli	6.00

Fish & meat

Fried baby calamari with aioli & lemon	9.50
Salt cod fritters with aioli	8.50
Morcilla de Burgos with quince aioli	8.50
Braised Grove game venison stew with apricots & coriander	9.50
Charcoal grilled merguez sausages with mojo verde	8.50

Cheese

Oxford Blue (<i>cow's milk, blue</i>) with chestnut honey	8.50
Cave aged Manchego (<i>ewes's milk, hard</i>) with membrillo	8.50
Olivadia (<i>goats milk, soft, ash, ripened rind</i>) with fig	8.50

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

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