

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 flatbread	3.00
Salted Valencian almonds	4.50
Cortijo olives	4.00
House gilda	3.50
Maldon oyster with salsa ruda	3.50 each/ 18 half dozen

Dips

Hummus with crispy chickpeas & hot smoked paprika	6.50
Tzatziki with sumac & dill	7.00
Slow cooked cauliflower with walnut butter, Aleppo chilli & mint	7.00
Taramasalata with pickles & sumac	7.50

Vegetables & Salads

Roast sand carrots with mojo verde, tahini & ras el hanout	7.00
Squash caponata with Kalamata olives & pine nuts	8.00
White cabbage salad with aged parmesan	7.00
Gigantes plaki – Butterbeans baked in spiced tomato sauce with feta	7.50
Fried Jerusalem artichokes with truffle Manchego	8.50
Winter tomatoes with new season olive oil, goats curd & basil	8.50
Ember roast leeks with romesco sauce	7.50
Patatas bravas with aioli	6.00

Fish & Meat

Salt cod fritters with aioli & lemon	9.50
Venison stew with apricots & seasoned yoghurt	9.50
Charcoal grilled merguez sausages with salsa verde	9.50
Morcilla de Burgos with quince aioli	8.00
Salchichon with guindillas	8.50
Chorizo in Asturian cider	7.50

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
Whole burrata with early harvest Picual olive oil	9.50

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

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