

## For The Table

Stonebaked sourdough flatbread	3.50
Valencian salted almonds	4.00
Cortijo Olives	3.50
House pickles	4.50

## Dips

Hummus with crispy chickpeas & smoked paprika	6.00
Tzatziki with sumac & onion seeds	6.50
Taramasalata with house pickles & sumac	7.50
Slow cooked Romana courgettes with ricotta & salted almonds	8.00

## Vegetables & Salads

White cabbage salad with aged Parmesan & Aleppo chilli	7.00
Wood roast carrots with mojo verde & tahini	6.50
Fasolakia– Greek style green beans with feta, oregano & tomato sauce	6.00
Isle of Wight tomatoes with straciatella & basil	8.50
Strode Valley mixed leaves with summer herb dressing	6.00
Patatas bravas with aioli	6.50
Aubergine caponata, pine nuts, basil & Arbequina olive oil	6.50
Courgette & feta fritters with tyrokafteri	8.50
Cucumber salad with green tahini, salted almonds & Aleppo chilli	7.50

## Fish & Meat

Devon scallop with fino sherry & garlic butter	5.50
Salt cod fritters with aioli & lemon	8.50
Fried morcilla de Burgos with quince aioli	8.50
Charcoal grilled merguez sausages with salsa verde	9.50
Slow braised lamb breast with tzatziki & mint	10.50

## Cheese

Cave aged Manchego ( <i>firm, aged, nutty, sheep's milk</i> ) with membrillo	8.50
Oxford Blue ( <i>soft blue, cow's milk</i> ) with chestnut honey	8.50
Olavidia ( <i>soft, creamy goat's milk</i> ) with quince aioli	8.50
Whole Puglian burrata with arbequina olive oil	10.50

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

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