



TAPAS ET AL 9/1 FROM 6PM

DELISHES DISHES TO SHARE & CREATE
MEMORIES FROM AROUND THE WORLD

TODAY'S ARTISAN CREATIONS FOR YOU

We suggest beginning with four dishes to share
between two guests.
Please ask our team members for recommendations.

PATATAS BRAVAS £6
HOMEMADE FRIED POTATO CUBES & SALSA

SWISS ARTISAN CHEESE FONDUE £9
SERVED WITH FRUIT AND ARTISAN LOCAL BREAD

KING PRAWNS PIL PIL £9
KING PRAWNS FROM OUR LOCAL FISHMONGER
COOKED WITH FRESH GARLIC, CHILLI & EVO

ALBÓNDIGAS Y SALSA DE TOMATE AHUMADA £9
SMOKEY PORK MEAT BALLS WITH
OUR HOMEMADE TOMATO SAUCE

CROSTINI WITH SALMON PATÉ £8
HERB INFUSED LOCAL ARTISAN BREAD SERVED
WITH HOMEMADE SALMON PATÉ

HUEVOS A LA FLAMENCA £9
RICH CASSEROLE OF CHORIZO, TENDER
AUBERGINE, SWEET TOMATO, AND ROASTED
PEPPERS WITH A BAKED EGG NESTLED ATOP

PIÑONES Y SETAS CON HUEVOS FRITO £9
MIXED MUSHROOM RAGOUT WITH TRUFFLE DUST
AND A DLD FRIED EGG

BRUSCHETTA & HOMEMADE BABA GANOUSH £8
SMOKEY, CREAMY AUBERGINE MADE WITH TAHINI,
GARLIC, LEMON JUICE & EVO

ESPINACAS CON GARBANZOS £8
SLOW COOKED FLAVOURSOME CHICKPEA AND
SPINACH STEW SERVED WITH MANCHEGO COVERED
CROUTONS

A TOUCH OF SWEETNESS

BASQUE CHEESE CAKE £6

AFFOGATO £5

ICE CREAM WITH SHERRY OR EVO £6



CHEESE & CHARCUTERIE BOARD £28

We recommend one board for every
two guests to share.

ARTISAN TALEGGIO WITH PEAR & WALNUTS

ARTISAN SUSSEX BLUE & LOCAL HONEY

ARTISAN MANCHEGO & ORANGE

SPICY SMOKED CHORIZO & BLACK OLIVES

MEDLEY OF ARTISAN UK SALAMI

MORTADELLA WITH CORNICHONS

TOASTED LOCAL ARTISAN BREAD INFUSED WITH
EXTRA VIRGIN OLIVE OIL AND THYME

CHARCUTERIE FROM TREALY FARM MONMOUTHSHIRE

