

PARA PICAR

NIBBLES...

PICOS DE PAN...£1.5 v with house hummus

KIKOS...£2 (crisp corn kernels) **gf v**

HABAS FRITAS...£2 (crisp broad beans) **gf v**

PORK QUAVERS...£2 with paprika **gf**

HOUSE OLIVES & PICKLES...£3.5 gf v

BREAD

ROGER'S ARTISAN SOURDOUGH

HOUSE BREAD...£4 v

Ximenez vinegar reduction & olive oil

PAN CON AJO TOMATE...£4.5 v

Freshly crushed tomatoes with confit garlic, Yorkshire extra virgin rapeseed oil & Cornish sea salt on sourdough

IBERICO CHORIZO & CHICKEN

LIVER PATE...£8 gf*

Crispy pork crumb & grapes

LENTIL & SWEET POTATO PATE ...£7 gf* v

with spiced pumpkin seeds

PUNCH PLATTERS

Charred sourdough, picos de pan, mixed pickles, membrillo & Manchego

MEAT...£12 gf*

Reserve Serrano ham, Iberico Salchicon, Iberico chorizo & spiced chicken liver pate

VEGGIE...£10 gf* v

Marinated artichokes, balsamic onions & lentil pate

TAPAS

PRAWNS PIL PIL...£9 gf*

Pan fried tiger prawns, in chilli, garlic & lemon oil.

Finished with confit tomato & warm flatbread

CRISPY COATED BABY SQUID...£7

Squid ink alioli

SWORDFISH CARPACCIO...£7.5 gf

Aromatic chickpea & spinach potage

ALBONDIGAS DE LA CASA...£7

Lightly spiced meatballs with soft herbs, frittada sauce & romesco

PAPRIKA CHARRED CHICKEN LEG...£7.5 gf

Mojo picon sauce

JAMON CROQUETTAS ...£5.5

Pickled cauliflower, shallots, capers & cucumber

MARINATED BEEF FILLET SKEWERS...£10.5 gf

Chestnut mushroom ketchup & sweet mustard sauce

GRILLED MORCILLA...£7.5

Warm salad of chicory leaf, iberico chorizo, baby potatoes & fried hen's egg

CUMIN ROASTED CAULIFLOWER...£5 gf v

Apple, walnut & maple salsa

SMOKED BRIE & SPINACH TORTILLA...£7 gf v

Piquillo pepper jam

ROAST SWEET POTATO & WHIPPED GOATS CHEESE...£7 gf v

Pomegranate molasses & pumpkin seeds

PATATAS BRAVAS...£4.5 gf v

Twice cooked, skin on new season potatoes, tomato frittada sauce with saffron alioli

GUARNICIÓN

SKIN ON FRIES...£3.5 gf v

With house seasoning & alioli

HALLOUMI FRIES...£6 gf

With harissa alioli

SALT ROASTED NEW SEASON POTATOES...£5 gf

Pork scratching crumb & alioli

BEEF TOMATO SALAD...£5 gf v

Shaved shallots & oregano oil

HOUSE SALAD...£5 gf v

Chicory leaf, artichokes, balsamic onions, cucumber & tomatoes

POSTRES

CHURROS...£5.5 v

Cinnamon dusted spanish donuts & chocolate sauce

SPANISH BAKEWELL TART...£6 v

Cherry ice cream & candied cherries

SELVA NEGRA SUNDAE...£7 v

Chocolate gateaux, vanilla seed ice cream, honeycomb & wafers

DARK CHOCOLATE, RASPBERRY &

OLIVE OIL BROWNIE...£6 v

Seville orange sorbet

PICOS BLUE CHEESE...£8 gf* v

Strong spicy blue, cow and ewes milk.

Drunken apples & toasted fruit bread

Add a Pedro Ximenez sweet sherry, Liqor 43 or Spanish brandy to your dessert for £3