



EVENING

MENU

INDEPENDENT WINE BAR

AVAILABLE
FROM

6. pm

NIBBLES

Just some nibbles and a glass of wine no problem.

Spanish gordal olives 4

Proper pub pork scratchings 3

Filberts (experts in all things nuts!) Rosemary almonds 4

Roasted and salted broad beans, 3

Vegetable crisps 4

Hand crafted sausage roll nestling on a bed of crispy greens served with a scrumptious chutney 5

TAPAS STYLE DISHES

Sourdough bread, Spanish extra virgin olive oil (from 200 year old trees), 10 year aged balsamic vinegar from Modena 6

Chorizo spicy bites, smaller bite size chorizo great for snacking (gf) 5

Cod and potato croquettes 6.95

Boquerones (gf) -Marinated white anchovies with garlic, parsley & olive oil. 7

Halloumi with honey chill, ginger and lemon (gf) 7.95

Artequeso Manchego, cured for 9 months minimum served with quince and crackers 7

Chorizo de Leon Dulce in red wine (gf) 7.95

Black tiger prawns, shell on pan fried in garlic butter 10.95

Gambas pil pil - paprika + garlic + chilli + olive oil + king prawns (gf) 9.95

Spanish charcuterie board Venison salami, wild board salami Iberico salami, Serrano reserva Ham, 15 month-cured ham from Duroc pigs 23.95

*Antipasti board small
Small selection of nibbles, olives, veneto salami,, pickles, onions sundried tomatoes and salted broad beans 11.95*

Cheese plate

A plate of 3 cheeses designed for 1 person, with crackers and chutney 11.95

Pan con tomate. Fresh and juicy grated tomatoes with extra virgin olive oil, garlic served on sourdough toast.6

Sweet potato fries 3.95

Tenderstem brocolli garlic salt and butter 5.95

AFFOGATO

Ultimate affogato - Dbl espresso over vanilla ice cream with a shot of amaretto 8

Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen free.

Allergens information