



APERITIF I TO START

Negroni	10
Fig & Almond Martini	12
Oloroso Sour	11
Manzanilla Sherry	5.5

PARA PICAR I NIBBLES

Gordal Olives, Thyme, Orange	5
Pan, Aioli	4
Valencian Salted Almonds	4
Hand Carved Serrano Jamon 80g	16
Hand Carved Acorn Fed Iberico Jamon 50g	22
Aged Manchego & Membrillo	7
Cecina De Leon – Smoked Cured Beef, Cornichon	9
Anchovies & Boquerones	8
Pan Con Tomate	6
Mojama – Air Dried Tuna, Pepper, Orange, Nuts	9
Oyster, Shallot Vinaigrette	3.5
Gilda Pinxto – Olive, Anchovy, Guindilla	2

EL MAR I THE SEA

4 Shell Baked Scallops, Sobrassada Butter	14.5
Gambas Pilpil – Prawns, Garlic, Chilli	11.5
Pan Fried Cod, Ajo Blanco, Basil Oil	14
Crispy Squid, Lemon, Aioli	9
Tempura Fish, Aioli, Capers, Lemon, Dill	13.5
Octopus á Feira, Potatoes, Mojo Rojo	14

LA TIERRA I THE LAND

Moorish Meatballs, Saffron Yoghurt, Pine Nuts	11.5
Chicharrones – Pork Belly, Paprika Aioli	9
Smoked Paprika Garlic Chicken, Romesco	11.5
Sobrassada, Goats Cheese & Honey Flatbread	11
Iberico Jamon Croquettes, Paprika Aioli	8
Minute Steak, Chimichurri	16
Flamed Chorizo, Honey, Chilli	9

EL JARDIN I THE GARDEN

Garlic Pesto, Goats Cheese Flatbread	9
Charred Baby Leeks, Romesco	9
Baby Gem, Crispy Jamon, Anchovy, Lemon	11
Heritage Tomatoes, Shallots, Ajo Blanco	10
Tempura Aubergine Fritas, Honey	9
Honey Beetroot, Figs, Cabrales Blue, Almonds	8.5
Padron Peppers, Paprika Aioli	7
Goats Cheese, Honey, Truffle, Migas	10
Truffle Mushroom Croquettes, Black Aioli	8
Patatas Bravas, Salsa Brava, Aioli	8.5
Roasted Red Peppers, Anchovies, Sherry	7.5

Tell us all allergy/dietary requirements on arrival, we have menus specifically for your dietary needs



POSTRES I DESSERTS

Baked Basque Cheesecake – Pedro Ximenez add Moscatel 6	8
Tarta Santiago add Manzanilla 5.5	5.5
Raspberry Chocolate Bite	2.5
Portuguese Tart	3.5
Churros Con Chocolate	7.5
Pedro Ximenez Affogato	9.5
Aged Manchego – Membrillo add Manzanilla 5.5	6.5
Cabrales Blue – Chestnut Honey add Pedro Ximenez 7	6.5
Chocolate Espresso Martini	11

JEREZ I SHERRY

Fino Fresh Dry Palate – Yeasty – Marzipan – Lemon	5.2
Manzanilla Intense – Dry – Citrus – Almonds	5.5
Amontillado Nutty – Burnt Sugar – Herbs – Woody	5.6
Oloroso Nutty – Dry Fruits – Balsamic – Tobacco	5.5
Palo Cortado Caramel – Honey – Orange – Hazelnuts	5.2
Solera Cream Figs – Raisins – Wood – Vanilla – Caramel	5.6
Pedro Ximenez Lusciously Sweet – Dates – Raisins – Velvet	7

VINO DULCE SWEET WINE

Moscatel Peach – Apricot – Jasmine – Velvet 50ml 6 / 375ml 34

DIGESTIF I TO FINISH

Espresso Martini	11
Chocolate Espresso Martini	11
Licor 43	3.5
Vermouth Forzudo	5
Soberano Brandy	6
Local Cotswold Whiskey	6
Pacharan	4.8
Limoncello	4
Coffee/Tea	

Please also be aware we use **nuts** in our kitchen.

Our chefs cook and prepare your tapas fresh to order, our front of house team bring it to you as and when its ready.