



GARLIC & ONION FREE MENU

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 4
- Valencian Salted Almonds 4
- Hand Carved Serrano Jamon 14
- Hand Carved Iberico Jamon 100% Accorn Fed 22
- Aged Manchego & Membrillo 7
- Cecina De Leon – Smoked Cured Beef, Cornichon 9
- Anchovies & Boquerones 8
- Mojama – Air Dried Tuna, Pepper, Orange, Nuts 9
- Oyster – Lemon 3.5
- Gilda Pinxto - Olive, Anchovy, Guindilla 2

EL MAR I THE SEA

- 4 Shell Baked Scallops, Sobrassada Butter 14.5
- Crispy Squid, Lemon 9
- Tempura Fish, Capers, Lemon, Dill 13.5

LA TIERRA I THE LAND

- Chicharrones, Pork Belly 9
- Sobrassada, Goats Cheese, Honey Flatbread 11
- Minute Steak 16

EL JARDIN I THE GARDEN

- Honey Beetroot, Figs, Cabrales Blue, Almonds 8.5
- Tempura Aubergine Fritas, Honey 9
- Padron Peppers 7
- Goats Cheese, Honey, Truffle, Migas 10
- Roasted Red Peppers, Anchovies, Sherry 7.5
- Heritage Tomatoes 7.5
- Baby Gem, Crispy Jamon, Anchovy, Lemon 11

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



POSTRES I DESSERTS

- Baked Basque Cheesecake – Pedro Ximenez 8
- add Moscatel

- Tarta Santiago 5.5
- add Manzanilla

- Raspberry Chocolate Bites 2.5

- Portuguese Tart 3.5

- Churros Con Chocolate 7.5

- Pedro Ximenez Affogato 9.5

- Aged Manchego – Membrillo 6.5
- add Manzanilla

- Cabrales Blue – Chestnut Honey 6.5
- add Pedro Ximenez

- 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 I 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

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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.



VEGAN MENU

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 (Bread may contain traces of Milk) 4
Valencian Salted Almonds 4
Pan Con Tomate (Bread may contain traces of Milk) 6

EL JARDIN I THE GARDEN

Padron Peppers 7
Patatas Bravas, Salsa Brava 8
Roasted Red Peppers, Sherry 7
Charred Baby Leeks, Romesco 9
Roasted Beetroot, Figs, Almonds 8
Tempura Aubergine Fritas, Mollasses 9
(Cooks in same fryer as fish)
Baby Gem, Lemon 6
Heritage Tomatoes, Shallots, Ajo Blanco 10

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Although you have chosen the vegan menu please still tell us of any allergies.
Please also be aware we use **nuts** in our kitchen.



POSTRES I DESSERTS

Pedro Ximenez Affogato 9.5

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 I SWEET WINE

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

DIGESTIF I TO FINISH

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

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DAIRY FREE MENU

PARA PICAR I NIBBLES

Our pan may contain traces of milk therefore we do not offer it on your menu.

Gordal Olives, Thyme, Orange 5

Valencian Salted Almonds 4

Hand Carved Serrano Jamon 14

Hand Carved Iberico Jamon 100% Accorn Fed 22

Cecina De Leon – Smoked Cured Beef, Cornichon 9

Anchovies & Boquerones 8

Mojama – Air Dried Tuna, Pepper, Orange, Nuts 9

Oyster – Shallot Vinaigrette 3.5

Gilda Pinxto – Olive, Anchovy, Guindilla 2

EL MAR I THE SEA

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

Chicharrones – Pork Belly, Paprika Aioli 9

Smoked Paprika Garlic Chicken, Romesco 11.5

Minute Steak, Chimichurri 16

Flamed Chorizo, Honey, Chilli 9

EL JARDIN I THE GARDEN

Roasted Honey Beetroot – Figs – Almonds 8

Tempura Aubergine Fritas, Honey 9

Charred Baby Leeks, Romesco 9

Baby Gem, Crispy Jamon, Anchovy, Lemon 11

Padron Peppers, Paprika Aioli 7

Heritage Tomatoes, Shallots, Ajo Blanco 10

Patatas Bravas, Salsa Brava, Aioli 8.5

Roasted Red Peppers, Anchovies, Sherry 7.5

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Although you have chosen the Dairy Free menu please still tell us of any allergies. Please also be aware we use **nuts** in our kitchen.



POSTRES I DESSERTS

Pedro Ximenez Affogato 9.5

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 I SWEET WINE

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

DIGESTIF I TO FINISH

Espresso Martini 11

Licor 43 3.5

Vermouth Forzudo 5

Soberano Brandy 6

Local Cotswold Whiskey 6

Pacharan 4.8

Limoncello 4

Coffee/Tea

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NUT FREE MENU

APERITIF I TO START

- Negroni 10
- Oloroso Sour 11
- Manzanilla Sherry 5.5

PARA PICAR I NIBBLES

Our pan may contain traces of nuts therefore we do not offer it on your menu.

- Gordal Olives, Thyme, Orange 5
- Hand Carved Serrano Jamon 14
- Hand Carved Iberico Jamon 100% Accorn Fed 22
- Aged Manchego & Membrillo 7
- Cecina De Leon – Smoked Cured Beef, Cornichon 9
- Anchovies & Boquerones 8
- 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
- Crispy Squid, Lemon, Aioli 9
- Tempura Fish, Aioli, Capers, Lemon, Dill 13.5

LA TIERRA I THE LAND

- Chicharrones – Pork Belly, Paprika Aioli 9
- 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

- Tempura Aubergine Fritas, Honey 9
- Padron Peppers, Paprika Aioli 7
- Goats Cheese, Honey, Truffle 10
- Truffle Mushroom Croquettes, Black Aioli 8
- Patatas Bravas, Salsa Brava, Aioli 8.5
- Roasted Red Peppers, Anchovies, Sherry 7.5
- Baby Gem, Crispy Jamon, Anchovy, Lemon 11
- Heritage Tomatoes, Shallots 9
- Honey Beetroot, Figs, Cabrales Blue 8.5

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POSTRES I DESSERTS

- Baked Basque Cheesecake – Pedro Ximenez 8
add Moscatel

- Raspberry Chocolate Bites 2.5

- Portuguese Tart 3.5

- Churros Con Chocolate 7.5

- Pedro Ximenez Affogato 9.5

- Aged Manchego – Membrillo 6.5
add Manzanilla

- Cabrales Blue – Chestnut Honey 6.5
add Pedro Ximenez

- 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 I 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

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GLUTEN FREE MENU

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
- Valencian Salted Almonds 4
- Hand Carved Serrano Jamon 14
- Hand Carved Iberico Jamon 100% Accorn Fed 22
- Aged Manchego & Membrillo 7
- Cecina De Leon – Smoked Cured Beef, Cornichon 9
- Anchovies & Boquerones 8
- 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
- Octopus á Feira, Potatoes, Mojo Rojo 14

LA TIERRA I THE LAND

- Chicharrones – Pork Belly, Paprika Aioli 9
- Smoked Paprika Garlic Chicken, Romesco 11.5
- Minute Steak, Chimichurri 16
- Flamed Chorizo, Honey, Chilli 8.5

EL JARDIN I THE GARDEN

- Honey Beetroot, Figs, Cabrales Blue, Almonds 8.5
- Charred Baby Leeks, Romesco 9
- Heritage Tomatoes, Shallots, Ajo Blanco 10
- Goats Cheese, Honey, Truffle 10
- Baby Gem, Crispy Jamon, Anchovy – Lemon 11
- Padron Peppers, Paprika Aioli 7
- Patatas Bravas, Salsa Brava, Aioli 8.5
- Roasted Red Peppers, Anchovies, Sherry 7.5

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POSTRES I DESSERTS

Baked Basque Cheesecake – Pedro Ximenez 8
add Moscatel

Raspberry Chocolate Bites 2.5

Pedro Ximenez Affogato 9.5

Aged Manchego – Membrillo 6.5
add Manzanilla

Cabrales Blue – Chestnut Honey 6.5
add Pedro Ximenez

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 I 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

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FISH/SHELLFISH FREE MENU

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 14
- Hand Carved Iberico Jamon 100% Acorn Fed 22
- Aged Manchego & Membrillo 7
- Cecina De Leon – Smoked Cured Beef, Cornichon 9
- Pan Con Tomate 6

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
- Minute Steak, Chimichurri 16
- Flamed Chorizo, Honey, Chilli 9

EL JARDIN I THE GARDEN

- Wild Garlic Pesto, Goats Cheese Flatbread 9
- Charred Baby Leeks, Romesco 9
- Baby Gem, Crispy Jamon, Lemon 11
- Heritage Tomatoes, Shallots, Ajo Blanco 10
- Honey Beetroot, Figs, Cabrales Blue, Almonds 8.5
- Padron Peppers, Paprika Aioli 7
- Goats Cheese, Honey, Truffle, Migas 10
- Patatas Bravas, Salsa Brava, Aioli 8.5
- Roasted Red Peppers, Sherry 7

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POSTRES I DESSERTS

- Baked Basque Cheesecake – Pedro Ximenez 8
add Moscatel
- Tarta Santiago 5.5
add Manzanilla
- Raspberry Chocolate Bites 2.5
- Portuguese Tart 3.5
- Churros Con Chocolate 7.5
- Pedro Ximenez Affogato 9.5
- Aged Manchego – Membrillo 6.5
add Manzanilla
- Cabrales Blue – Chestnut Honey 6.5
add Pedro Ximenez
- 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 I 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

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