

APPERITIF

Manzanilla	8
Negroni	10
Fig & Almond Martini	11

PARA PICAR

Gordal Olives, Thyme, Orange	5
Pan, Aioli	4
Valencian Salted Almonds	4
Canutillo de queso y anchovy - Anchovy Ice cream	3
Gilda Pinxto - Olive, Anchovy, Guindilla	2.5
Oyster, Shallot Vinaigrette	3.5

PARA LA MESA

Sobrassada, Goats Curd & Honey Toast	11
Aged Manchego & Membrillo	7.5
Anchovies, Goats Butter Toast	9
Pan Con Tomate	7.5
Roasted Red Peppers, Anchovies, Sherry	8
CURED	
Serrano Jamon 80g	16
Acorn Fed Iberico Jamon 50g	22
Mojama – Air Dried Tuna, Pepper, Orange	9
Cecina De Leon – Smoked Beef, Cornichon	9

EL MAR

4 Shell Baked Scallops, Tximichurri	14.5
Crispy Squid, Lemon, Aioli	9
Hake, Creamy Calcots & Vermouth	14
Gambas Pilpil – Prawns, Garlic, Chilli	12
Octopus á Feira, Potatoes, Mojo Rojo	18

LA TIERRA

Sherry Braised Pigs Cheeks, Lentils & Celeriac	13
Duck Breast, Orange Membrillo	14
Chicharrones – Pork Belly, Paprika Aioli	9
Smoked Paprika Garlic Chicken, Romesco	12
Flat Iron Steak, Peperonata	18
Moorish Meatballs, Saffron Yoghurt, Nuts	12
Flamed Chorizo, Honey, Chilli	9
Chicken Croquettes, Green Aioli	8

EL JARDIN

Baby Gem, Crispy Jamon, Anchovy, Lemon	11
Charred Hispi Cabbage, Romesco, Almonds	9
Artichoke, Creamy Garlic Butter Beans, Lemon	10
Tempura Aubergine Fritas, Honey	9
Honey Beetroot, Figs, Cabrales Blue, Almonds	9
Padron Peppers, Paprika, Lime	7.5
Goats Cheese, Honey, Truffle, Migas	10
Truffle Mushroom Croquettes, Truffle Aioli	8
Patatas Bravas, Salsa Brava, Aioli	8.5

POSTRES

Baked Basque Cheesecake – Pedro Ximenez add Moscatel	8
Tarta Santiago add Manzanilla	6
Raspberry Chocolate Bite	2.5
Portuguese Tart	3.5
Churros Con Chocolate (Allow longer for cooking time)	8
Pedro Ximenez Affogato	9.5
Aged Manchego – Membrillo add Manzanilla	7.5
Cabrales Blue – Honey add Pedro Ximenez	7.5
Chocolate Espresso Martini	11

JEREZ

Sherry Trio Flight Choose 3 offerings, dry toasty or sweet sheries	20
Finó Fresh Dry Palate – Yeasty – Marzipan – Lemon	8
Manzanilla Intense – Dry – Citrus – Almonds	8
Amontillado Nutty – Burnt Sugar – Herbs – Woody	8
Oloroso Nutty – Dry Fruits – Balsamic – Tobacco	8
Palo Cortado Caramel – Honey – Orange – Hazelnuts	9
Solera Cream Figs – Raisins – Wood – Vanilla – Caramel	8
Pedro Ximenez Lusciously Sweet – Dates – Raisins – Velvet	9

VINO DULCE I SWEET WINE

Moscatel Peach – Apricot – Jasmine – Velvet 75ml 8 / 375ml	36
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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
Limoncello	4
Coffee/Tea	



LA BOBINA
WINE • BAR • TAPAS

Our chefs cook and prepare your tapas fresh to order, our team bring it to you as and when its ready. Tell us any allergy/dietary requirements on arrival, we have menus specifically for – SALUD!!



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Our chefs have created sweet treats & selected an incredible cabrales blue, our bar team have selected great sheries, go for a trio flight – SALUD!!