



Para Picar

Artisan bread & olive oil {Ve, GL}	5.5	Marinated Olives	5.5
Truffle & Pecorino nut mix {N, D}	5	Mushroom & Manchego croquetas {V, D, GL, E}	8.5
Corn 'ribs', coriander, chipotle salsa {Ve}	7.5	Prawn croquetas {CR, GL, D, E}	9.5
Smoked anchovies, chicory, dill cream {D, F}	10	Padron peppers {Ve}	8
Charcuterie board, picos de pan {GL} (Chorizo, Cecina de Leon)	14	Cheese board, jam, fig, picos de pan {D, GL, V} (La Peral blue, Manchego, Torta de Barros)	18

Veggie Tapas

Fig & beetroot salad, ajo Blanco, watercress {D, N, V}	12
Tomato salad, gremolata, capers {Ve}	9
Patatas bravas & aioli {E, V}	7.5
Grilled tenderstem broccoli, romesco sauce, basil oil {N, Ve}	10
Roasted pumpkin, cauliflower & tahini puree, pomegranate {SE, Ve}	10
Creamy burrata, tomato & mint paste, basil oil, pomegranate {D, V}	15
Grilled cauliflower, confit garlic & carrot puree, roast tomato {D, N, Se, V}	11

Seafood Tapas

Sea bream crudo, lychee, cucumber, miso & sherry dressing {SO, SD, F}	15
Tuna tartare, watermelon, jalapeno dressing {F, SD}	14
Cod stuffed piquillo peppers, mojo rojo, lemon balm {GL, F, D}	9.5
Sautéed prawns, garlic butter {CR, D}	15
Grilled octopus, celeriac puree, mojo verde {MO, C, D}	24.5

Meat Tapas & Steak

Grilled chorizo on toast, piquillo sauce, rocket {GL}	9.5
Slow cooked oxtail, parsnip & leek puree {C, D, GL}	18
Duck breast, smoked aubergine purée, pomegranate glaze {D, GL}	17
Pluma Iberica, mushroom puree, chimichurri sauce {D, SD}	24
28 day dry-aged ribeye steak, chimichurri sauce {SD}	34

Sparkling

Pupitre, Cava Traditional Brut N.V, Penedes, Spain 7.5
 Named after the classic racks used to age sparkling wine, Pupitre captures the slow, complex essence of traditional Cava making, offering aromas of acacia, apple, and aniseed with bright lemon notes, fine mousse, and a long, refreshing finish.

White

Naturette, Organic Verdejo 2024, Bodegas Parra Jimenez, La Mancha, Spain 7/28
 A lovely, organic Verdejo with aromas of lemon, lime flesh and white peach. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish.

Grüner Veltliner 2024, Besas, Traisental, Austria 8/32
 The Besas Grüner Veltliner is a racy, spicy Austrian wine with aromas of white pepper, peach, and pear, and a fresh, fruit-driven palate of lime, nectarine, and spice leading to a zesty finish.

Füleky Fülöp 2022, The Phenomenon Dry Tokaji, Tokaj, Hungary 9/36
 A lovely tokaji with pale lemon colour and slightly greenish hints. Delicate floral notes of fennel, grapefruit and a hint of almond plus an attractive nutty texture.

Chardonnay 2023, Domaine de la Pierre des Dames, Bourgogne, France 10/40
 The nose opens with enticing aromas of lime blossom and tropical fruit, especially ripe mango, creating a vibrant bouquet. On the palate, it's full-bodied and luscious, with a beautifully long, fresh finish.

Rosé

Mezzogiorno Rosato 2024, Italy, Puglia 7/28
 A classic example lightly coloured rosé from the south of Italy. Red fruit and berries, apples, melon and an intriguing underlying green herbal note. Fresh vibrant fruit flavours provide texture and weight supported by bright, balancing acidity.

Red

Malbec 2022, Bodega Privada, Mendoza, Argentina 7/28
 A smooth, elegant wine with aromas of black cherry, plum, and blueberry, mid-body red and black fruit flavors, soft tannins, and a clean, mineral finish.

Organic Pinot Noir 2023, Paraiso Sur, Vinedos Emiliana, Limari Valley, Chile. 8/32
 This Chilean Pinot Noir made from grapes which have benefited from the organic and sustainable farming practices used, shows a vibrant, fruity expression of the variety. Aromas of berries, sweet vanilla and soft floral notes gives way to a fruity palate, velvety texture and an intense finish.

SGM 2017, Geoff Merrill, McLaren Vale, Australia 9/36
 A classic Rhône-style blend of Shiraz, Grenache, and Mourvèdre, offering aromas of coffee, spice, and fennel. The palate shows raspberries, black cherries, and blackcurrant with earthy savoury notes, supported by fine tannins and well-integrated oak for added complexity.

Rioja Reserva 2014, Bodegas Ruconia, Rioja, Spain 11/44
 This really is a superb traditional Rioja! Liquorice, coffee, meat juices, leather, redcurrants, herbs and cedar. And the palate delivers everything in such a balanced style that it is a pure joy from first sip to last. Dangerously drinkable!

Sherry

75ml

Inocente Fino Valdespino, Jerez, Spain 8
 This Fino has a lifted, sharp nose with almond notes and a hint of 'flor'. On the palate is truly superb and delicious dry, with delicate fresh flavours. Light and engaging, with a clean freshness leaving a pleasant persistence on the finish.

Tio Diego Dry Amontillado Valdespino, Jerez, Spain 9
 It has a beautiful, perfumed nose of dry flowers, very elegant and clean, with some saline notes, both in the nose and the palate. Balanced, medium-bodied and elegant. A very fine Amontillado, showing superb value for a 15-year-old wine.

Don Gonzalo Dry Oloroso VOS Valdespino, Jerez, Spain 15
 This is a very serious Oloroso, even if it's not totally dry. It offers bitter almonds, hazelnuts, Cuban cigar ash, and dark chocolate as well as a complex, very intense, round and ample palate. This wine really fills your mouth. Very intense and with great acidity, it represents very good value for the quality it delivers.

A 12.5% service charge will be added to your bill, if you wish to remove it, please let us know.

Please note we do not operate an allergen-free kitchen or bar & there is a risk of cross-contamination. **If you have a food allergy, please inform a member of staff.**

C: Celery **CR:** Crustaceans **D:** Dairy **E:** Eggs **F:** Fish **GL:** Gluten **L:** Lupin **MO:** Mollusc

MU: Mustard **N:** Nuts **P:** Peanuts **SE:** Sesame **SO:** Soya **SD:** Sulphur Dioxide **V:** Vegetarian **Ve:** Vegan

Please note that our kitchen uses genetically modified (soya bean) oil.