

BEHIND THE BAR

Red Sangria	Jug £15.00	Glass £5.50
White Sangria	Jug £15.00	Glass £5.50
Rose Sangria	Jug £15.00	Glass £5.50
White Cava Sangria		Glass £7.00
Rose Cava Sangria		Glass £7.00

Selection of Sherries from £3.75

Sweet pickled Guindillas chillies	£3.50
Gordal olives, virgin oil, sea salt	£3.50
Salted roasted valencian almonds (n)	£3.50
Spiced kikkones, broad beans and nuts (n)	£3.50

BREAD

Sourdough bread w/ olive oil and PX vinegar	£2.95
Toast with aioli	£2.95
Toast with olive oil and PX vinegar	£2.95
Toast with tomato	£2.95
Toast with tomato and Manchego cheese	£3.50

CHARCUTERIA

Monroyo Serrano ham, loin, chorizo and salchichón	£9.95
Board of Monroyo Serrano ham with Manchego shavings	£7.95

ACORN FED IBERICO SELECTION

Iberico chorizo	£6.50
Hand carved shoulder, salchichón, chorizo	£13.50
Acorn fed Iberico D.O.P Bellota ham - hand carved	
half £9.00 full £17.00	

MEAT

Stornoway black pudding, Serrano jam, shallot cream, quail egg	£6.50
Slow braised pork cheek, squash puree, torched feta, pickled onion, mustard dressing	£7.50
Sautéed baby chorizo with honey	£4.95
Confit shoulder of lamb, rosti potato, buttered hispi, mint jelly	£7.50
Paprika roasted chicken wings, honey, chimichurri	£5.95
Fillet steak with pepper cassoulet, grilled chorizo, crispy kale	£8.95
Iberico ham croquettes	£5.50
Extra croquettes	£1.50 Each

VEGETABLES

Potato tortilla served with aioli (room temperature)	£4.50
Fried bravas potatoes with a choice of: chunky tomato sauce & aioli or chimichurri & Salt House ketchup	£4.95
Pan fried padron peppers with salt flakes	£4.50
Hummus, beetroot yoghurt, goats cheese and za'atar flatbread (n)	£5.50
Deep fried Monte Enebro cheese, pickled melon, apricot puree (n)	£6.95
Burrata, spring onion and orange salad, fresh honeycomb and rosemary steeped blackberries	£6.50
Torched figs, roasted grapes, PX onions, honey ricotta on sourdough	£6.50

FISH

Sizzling prawns cooked in garlic, chilli and olive oil	£7.95
Malaga fried fish - crisp fried calamari, whitebait, tiger prawns, cod with aioli	£7.95
Slow cooked octopus, shallot, caper, mint dressing	£7.50
Hake pil pil, celeriac puree, caramelised cauliflower and baby leek	£7.95
Sweet potato salt cod croquettes, rocket and pistachio pesto with nduja aioli (n)	£6.50
Torched mackerel, cucumber pickle, crispy fennel, dill aioli, toasted sesame seeds	£7.50

PUDDINGS

Crema Catalana, orange, cinnamon	£5.50
Vanilla ice cream & sugared almonds PX sherry and a shot of espresso (n)	£5.95
Selection of Cheshire farm ice cream	£5.50
Lemon cheesecake, biscuit, raspberry sorbet, lemon curd	£5.50
Sticky toffee pudding, meringue, star anise chantilly cream, toffee sauce, honeycomb ice cream	£5.50
Churros with cinnamon sugar and chocolate dipping pot (n)	£5.50
Cheese board selection of cheese served with almonds and quince (n)	£6.95

GIN BAR

Beefeater London Dry	London	£3.25
Bombay Sapphire (n)	Hampshire	£3.40
Mascaro No 9	Spain	£3.50
Malfy Lemon Gin	Italy	£3.50
Nordes	Spain	£3.50
Whitley Neill		
Rhubarb & Ginger	Liverpool	£3.60
Opihr Oriental Spiced	Warrington	£3.60
Tanqueray 10	Scotland	£3.80
Nuevochosiete 987	Spain	£4.00
Hendricks	Scotland	£4.00
Gin Mare	Spain	£4.00
The Botanist	Scotland	£4.20
Turncoat Cascade	Liverpool	£4.30
Santamania Barrel Aged (n)	Spain	£4.30
Liverpool Gin		
Valencian Orange	Liverpool	£4.50

COCKTAILS

Grapefruit Spritz	£7.50
Pearstar Martini	£8.25
Whiskey Beet	£7.75
Boozy Chestnut Frappe (n)	£7.50
Bombero	£7.50
Hey Figgy Figgy (n)	£7.75
Black Betty	£7.75
Basque Mojito	£7.75
Sherry Colada	£7.50
Penicillin	£8.00
Bloody Maria	£7.50

CAVA CELLAR

Rondel Brut	175ml	£5.75	£21.95
Cordoniu Semi Seco	175ml	£5.75	£22.95
Bach Rosado	175ml	£5.75	£22.95
Rimat Brut Nature			£35.00
La Vida al Camp Brut Rose			£47.00

Please advise your server of any allergens or special dietary requirements as not all ingredients are listed.

