

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

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

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

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, gluten free crostini(n) £5.50

Burrata, spring onion and orange salad, fresh honeycomb and rosemary steeped blackberries £6.50

Torched figs, roasted grapes, PX onions and honey ricotta salad £6.50

FISH

Sizzling prawns cooked in garlic, chilli and olive oil £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, 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

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	£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.

