



## TAPAS

We recommend 2-3 dishes per person

### SNACKS

Bread & Oil	£3.75
Marinated Pitted Olives	£3.75
Boquerones	£4.75
Kikos - Spicy Giant Corn	£2.50
Gordal Olives	£3.85

### VEGETABLES

Chef's Tortilla – Alioli	GF £6.50
Puy Lentils, Roast Parsnip & Molasses	VG £6.00
Charred Leeks, Chermoula & Zattar	GF VG £6.50
Saffron Baked Feta, Raisins & Dukkah	GF £8.50
Quinoa, Beets & Crispy Sage	GF VG £6.50

### FISH

Gambas, Garlic & Lemon	DF GF £13.25
Mussels - Mariniere, or Provencal or Cider & Chorizo	GF £9.95
Grey Mullet, Spinach & Rhubarb	DF GF £10.50
Fried Cockles, Aioli	DF £8.00

### MEAT

Spiced 12hr Beef Short Rib	DF GF £9.50
Seared Duck Breast, Parsnip & Vanilla	GF £11.00
Iberico Bavette, Quince & Oregano	DF GF £10.00
Lamb, Spiced Yoghurt & Pomegranate	GF £9.50

### CHARCUTERIE

Sliced Iberico Chorizo	£8.00
Sliced Venison Chorizo	£8.00
Serrano Ham	£8.00

### CHEESE

Rosemary Cured Manchego	£7.00
Oloroso Sherry Cured Goats Cheese	£7.00
Worcester Blue	£7.00

### SIDES

Fennel Smoked Salted Chips	GF VG £5.00
Patatas Bravas, Aioli	GF £7.00
Dressed Green Salad	GF VG £5.00

### SPECIALS see board

Croquette	£2.75
Oysters	£3.00
Calamari	£9.00

## COCKTAILS AND BEER

<b>Gin &amp; Tonic</b> Organic Gin, Fentimans Tonic, Rose Petals	£6.75
<b>Aqua de Valencia</b> Organic Gin, Organic Vodka, Organic Sparkling White Wine, Orange, Lime	£9.00
<b>Negroni</b> Red Vermouth, Campari, Organic Gin, Orange	£9.00
<b>Sangria Red or White</b>	£8.00
<b>Infinity Helles lager 4.6%</b> Pint £5.75 1/2 Pint	£3.00
<b>Estrella Galicia 330ml 4.7%</b>	£4.50
<b>Alhambra Reserva 330ml 6.4%</b>	£5.60
<b>Honey's Midford Cider 500ml 5.9%</b>	£5.60
<b>Estrella Galicia Zero Alcohol 250ml 0%</b>	£4.00

## À LA CARTE

### STARTERS

Mussels Mariniere, Provencal, or Chorizo & Cider	£9.95
Quinoa Salad Beets & Crispy Sage	£6.50
Chicken Terrine Toast & Chutney	£6.95

### MAINS

Whole Baked Market Fish, served with Salad & Potatoes see board	
Himalayan Salt Aged Steak with Chips See board	
Acorn Fed Iberico Bavette, Quince & Oregano & Chips	£17.00
Cabbage Stuffed with Carrots, Coriander, Cumin, Almond & Chermoula	V £10.50

### DESSERTS

Coconut Pannacotta, Toffee & Popcorn	VG £7.95
Apple Stuffed with Metaxa, Almond Crumb, Chocolate Sauce	V £7.95
Coffee, Date Sponge, Ginger & Tahini Caramel	V £7.95
Lemon Meringue Tart, Berry Compote	V £7.95

### AFTER DINNER CHEESE

Rosemary Cured Manchego	£7.00
Oloroso Sherry Cured Goats Cheese	£7.00
Worcester Blue	£7.00

## SPARKLING



<b>Prosecco Frizzante Sora Loc DOC</b> (Organic, Italy) Dry & fruity, Perfect Aperitif!	£7.95	£32.00
<b>Espumoso Sparkling, Finca Fabian</b> (Organic, Spain) Fresh, Youthful	£7.75	£29.00
<b>Espumoso Rosado, Finca Fabian Sparkling</b> (Organic, Spain) Berries, Cream	£7.75	£29.00
<b>Cava Brut Nature, Enguera in a Bubble</b> (Bodegas Enguera, Valencia)		£33.00

## WHITE WINE



<b>Parra Jimenez, Verdejo, Do</b> (Organic, Spain) Ripe fruit, floral aspects, a little spice	£6.50	£24.00
<b>Mas des Lauriers, Sauvignon Blanc</b> (France) Grassy style, verve & vivacity, refreshing	£6.95	£26.50
<b>Sancerre, Domaine du Pré Semelé</b> (France) Gooseberry & zesty acidity. Exceptional!		£45.00
<b>Viognier DO PUNCTUM</b> (Biodynamic, Spain) Stunning, Lime & Tropical Fruit	£7.00	£27.00
<b>Rioja Blanco Noemus</b> (Organic, Spain) Clear, Fruity, Melon & Apple	£7.50	£27.95
<b>Picpoul de Pinet, Mas Saint Laurent</b> (France) Grapefruit & lime, seriously sophisticated		£35.00
<b>Inzolia</b> (Organic, Italy) Ripe pear, apricots with lemon. Well balanced & fresh	£7.00	£27.00
<b>Vinho Verde, Albarino</b> (Portugal) An Olive Shed favorite, really refreshing with a slight fizz		£32.00
<b>Recchia Pinot Grigio 2019</b> (Italy) Pear & Honey, perfect aperitif, or with Shellfish	£6.25	£25.00

## RED WINE



<b>Parra Jimenez, Syrah, Do</b> (Organic, Spain) Blackberry fruit & a touch of spice	£6.50	£24.00
<b>Mas des Lauriers, Syrah, Merlot I.G.P</b> (France) Wonderfully soft & generous blend	£6.95	£26.50
<b>Rioja, Usoa de Bargordi</b> (Organic Spain) Beautifully, clean, soft juicy berry fruit	£7.95	£30.00
<b>Barbera d 'Asti Superiore, Ca Bianca</b> (Italy) Sweet spiced notes, red fruits	£7.25	£28.00
<b>Pinot Noir, Domaine la Colombette</b> (France) Lighter style, fruity, supple & smooth		£35.00
<b>Chateau Grand Caumont, Cuvee Speciale, Corbieres</b> (France) Ripe blackberry, Stunning!		£32.00

## ROSE



<b>Mas des Lauriers, Grenache, Syrah, I.G.P</b> (France) Crisp, strawberries. Great as an Aperitif	£7.75	£27.00
<b>Rioja, Usoa de Bagordi, DO</b> (Organic, Spain) Firm full fruit, & ripe berries. Easy drinking	£7.95	£28.95

## SHERRY *Perfect companion to Tapas!*

<b>Fino Piedra Luenga</b> (Organic, Spain) Dry, slightly savoury, perfect with seafood & olives!	£4.50
<b>PX Piedra Luenga</b> (Organic, Spain) Gold Medal, figs, delicious raisins & caramel	£4.50
<b>Pascali Rojo Vermouth Artesano 15%</b> Limited Production, full of beautiful aromas	£4.50

## SOFT DRINKS

Apple & Elderflower Sparkle	£4.50
Organic Cola, Lemonade, Ginger or Elderflower	£3.75
Apple, or Orange Juice	£3.00
Frank Still / Sparkling Water	Small £2.50 / Large £3.55

*Frank Water is a safe water and sanitation charity, ethically sourced & profits go to clean water projects in India*

