

BAR IBÉRICO

Free from:
Alternative
Available



N
Nuts

Mi
Milk

G
Gluten

P
Peanuts

C
Crustaceans

Mo
Molluscs

E
Egg

Vegan Menu
Available!

F
Fish

Se
Sesame

So
Soya

Ce
Celery

Su
Sulphites

Mu
Mustard

L
Lupin

If you have a special dietary requirement please tell your server.
The dish descriptions do not include every ingredient within the dish; guests with severe allergies are advised to only consume dishes after assessing their own level of risk.

TO PICK AT

- Mixed Olives **Su**
- Sourdough, Olive Oil & Balsamic Vinegar **G Su**
- Kikos (Fried Maize)
- Pickles **Su**
- Picos de Pan (Spanish Breadsticks) **G**
- Habas Fritas (Fried Broad Beans)
- Jamon Flavoured Potato Crisps, Fried Egg Allioli **E Mu**
- Smoked Catalan Almonds **N**
- Jamon Croqueta (per piece) **Mi G E**
- Catalan Tomato Bread **G**

CHARCUTERIE & CHEESE

- Señorío Iberico Bellota Paleta Ham 50g
- Señorío Iberico Bellota Chorizo 50g
- Gran Reserva Serrano Ham 50g
- Spanish Charcuterie Board 100g
- Charcuterie & Cheese Board, Olive Oil Biscuit
- Spanish Cheese Board, Olive Oil Biscuit
- Vegetarian Cheese Board, Olive Oil Biscuit



TAPAS

- Crispy Chicken & Spicy Jerez Sauce **Mi G Se Su So**
- Hot Mini Chorizo, Red Wine Honey, Pickled Silverskin Onions **Su**
- Beef Albondigas, Bulgolgi, Fermented Cabbage **Mu Se So Su G**
- Pork Ribeye Steak, Mojo Rojo, Pickled Shallot, Miso Allioli **G Su So Mu E Se**
- Cured Salmon, Golden Beetroot, Beetroot Romesco, Celeriac Crema **F N**
- Swordfish, Fennel, Black Olive, Caramel, Pickled Celery **F Su Ce Mi**
- Crispy Prawns, Chermoula, Dukkah **N G Se C**

- Baked Picos Blue Cheese, Pickled Beetroot, Hazelnut Honey **Mi G N Su**
- Crispy Cauliflower, Ginger, Chilli, Smoked Almonds **N Mi G Se So Su**
- Patatas Bravas, Allioli **G E Su**
- Spanish Piquillo Pepper Tortilla, Allioli (served soft) **E Su**
- Whipped Feta, Almond, Cashew, Chilli, Toasted Focaccia **G N Mi**
- Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice **Se Su**

DESSERT

- Churros & Hot Chocolate **G Mi E**
- Custard Tart, Cinnamon Sugar **G Mi E**
- Crema Catalana **Mi E Su**
- 2 Scoops of Homemade Ice Cream & Sorbet (see server)
- Pedro Ximenez Affogato, Vegan Ice Cream

WOODFIRED DISHES

Mon - Fri : From 5 pm
Sat : 11.30 am - 10 pm

Gluten - Free
Bases Available

- Mussels, Jerez Crema, Tobiko, Spring Onion **Mo E F Se Su So G**
- Roasted Leeks, Pistachio Romesco, Queso Fresco **Mi N Su**
- Flatbread: Confit Duck Leg, Cassoulet, Smoked Butterbean **G Su Ce**
- Flatbread: Pork Adodo, Kalamansi Ponzu Chilli, Mango, Coriander **G Su So**
- Flatbread: Margherita, Sundried Tomatoes, Mozzarella, Rocket **G Mi**
- Flatbread: Goats Cheese, Seville Orange Marmalade, Pickled Walnut **G Mi Su N**

