

A P E R I T I F

Bloody Mary	7.5
Mimosa	11.5
Kir Royale	11.5

N I B B L E S

Sourdough, Brindisa EVO oil	3.5
Olives & Guindillas	4.0
Carlingford bay oysters, shallot vinegar	3.0 each

S T A R T E R S

Padron Peppers (ve)	6.5
Roast cauliflower & pistachio salad, harissa, bulgur, mint, pomegranate & yoghurt (v)	7.0/12.0
Jamon croquetas, alioli	7.0
Beef and chorizo meatballs	7.0
Spanish cured meats, manchego & caperberries	8.0/15.0
Potted salmon, pickled cucumber, watercress & toast	8.5

R O A S T S

Roast Sirloin of beef, horseradish	19.5
Leg of lamb, mint sauce	18.5
Norfolk Chicken & bread sauce	18.5
Nut & lentil, cep gravy (v)	15.5
To share: 1.5kg aged rib of beef, horseradish	75.0

All our roasts are served with roast potatoes, roots, greens, Yorkshire pudding & gravy

M A I N S

Beer battered cod, triple cooked chips, peas & tartare sauce	15.5
Tropea onions, sprouting broccoli, squash, romesco sauce (ve)	13.5
Octopus, potatoes, mojo rojo	16.5

P A E L L A *Please allow 25 minutes cooking time*

Chickpea, spinach & artichoke paella (ve)	15.5
Black squid ink & cod paella	16.5

S I D E S

Triple cooked chips & alioli (v)	4.5
Tomato, red onion salad (ve)	4.5
Broccoli & fine beans (v)	4.0
Patatas bravas (v)	5.0