

<b>APERITIF</b>	Kir Rotale	11.5
	Mimosa	11.5
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<b>NIBBLES</b>	Sourdough, Brindisa EVO oil	3.5
	Gatehouse Olives & guindillas	4.5
	Carlingford Bay Oysters, shallot vinegar	3.0 each
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<b>STARTERS &amp; TAPAS</b>	Padron peppers (ve)	6.5
	Jamon croquetas, alioli	7.0
	Roast cauliflower & pistachio salad, harissa, bulgur wheat, mint, pomegranate & yoghurt (v)	7.0/12.0
	Pan con tomate (ve) /add jamon	4.5/7.5
	Spanish cured meats, manchego, caperberries, breadsticks	8.0/15.0
	Potted salmon, pickled cucumber, toast	8.5
	Beef & chorizo meatballs	7.0
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<b>MAINS</b>	Iberico pluma, onions & peppers, triple cooked chips, chimichurri mayo	26.0
	Aged ribeye steak, triple cooked chips, watercress, bearnaise	25.0
	Beer battered cod, triple cooked chips, peas, tartare sauce	15.5
	Lemon Sole, peas, beans, lemon caper butter	21.5
	Octopus, potatoes, mojo rojo	16.5
	Spatchcock chicken, tabouleh, harissa	18.5
	Tropea onions, sprouting broccoli, squash, romesco sauce (ve)	13.5
	Galician fish stew	18.5
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<b>SHARING</b>	Wild Halibut, potatoes, tomato, garlic & guindilla sofrito, green salad	37.5/55.0
	1.5kg Cote du boeuf, triple cooked chips, bearnaise, green salad	75.0
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<b>PAELLAS</b>	Chicken and Prawn Paella	17.5
	Chickpea, spinach & artichoke paella (ve)	14.5
	Black squid ink & cod paella	15.5
	<i>(Please allow 25 mins cooking time for all paellas)</i>	
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<b>SIDES</b>	Triple cooked chips & alioli (v)	4.5
	Broccoli, sugar snap peas & fine beans (v)	4.0
	Tomatoes, red onion salad	4.5
	Patatas bravas, alioli (v)	5.0