

APERITIF	Mulled wine	6.5
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NIBBLES	Sourdough, Brindisa EVO oil	3.5
	Gatehouse Olives & guindillas	4.5
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STARTERS & TAPAS	Padron peppers (ve)	6.5
	Mushroom croquetas, alioli (v)	7.0
	Roast cauliflower & pistachio salad, harissa, bulgur wheat, mint, pomegranate & yoghurt (v)	7.0/12.0
	Prawns, chilli & garlic, pan con tomate	8.5
	Spanish cured meats, manchego, caperberries, breadsticks	8.0/15.0
	Pan con tomate (ve) /add jamon	4.5/7.5
	Potted salmon, pickled cucumber, toast	8.5
	Rabbit liver pate', celeriac remoulade, cornichons, toast	8
	To share: Cremoso cañarejal, crudites, breadsticks	19.50
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MAINS	Iberico pluma, onions & peppers, triple cooked chips, chimichurri mayo	26.0
	Aged ribeye steak, triple cooked chips, watercress, bearnaise	25.0
	Lemon sole, peas, beans, lemon caper butter	21.5
	Galician fish stew	18.5
	Octopus, potatoes, mojo rojo	16.5
	Beer battered cod, triple cooked chips, peas & tartare sauce	15.50
	Tropea onions, sprouting broccoli, squash, romesco sauce (ve)	13.5
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SHARING	1.5kg Cote de boeuf, triple cooked chips, bearnaise, green salad	75.0
	Chicken pie, kale, pink fur potatoes	29.5
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PAELLAS	Seafood paella, prawns, squid, mussels	18.5
	Chickpea, spinach & artichoke paella (ve)	14.5
	Black squid ink & cod paella	18.5
	<i>(Please allow 25 mins cooking time for all paellas)</i>	
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SIDES	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