

Food Menu

Served from 12pm-2.30pm 6pm-8.45pm

Sharing Platters

Mixed Charcuterie Platter £14 (gf)

Aged Serrano Ham, Salami, Chorizo, Lomo & Farmhouse pate, with artisan bread and accompaniments

Mixed Cheese Platter £13 (v,gf)

Selection of British & European cheeses with artisan bread and accompaniments

Mixed Meat and Cheese Platter £17.50 (gf)

Selection of cured Spanish meats, local and European cheeses, served with accompaniments and artisan bread.

Tapas Style Dishes

MEAT

Chunks of chorizo sausage, Mojo Picon sauce, dipping bread £7 (gf)
Swedish meatballs, tomato & mascarpone sauce, bread £7 (gf)
Southern fried chicken fillets, sriracha sauce £7
Farmhouse Pate, chutney, and toasted bread £6
Thin slices of aged Serrano ham, tomato & chilli chutney £6 (gf)
Iberian ham croquettes £4.50

FISH

King prawns, chilli & garlic oil, dipping bread £8 (gf)
Fried salt 'n' pepper calamari, garlic aioli £6.50
West country crab cakes, lime wedges £7
Boquerón's, fresh anchovy fillets, sliced baguette, lemon & oil £5.50

VEGETARIAN

Potato & Onion Tortilla, aioli and bravas sauce $\pounds 4$ (v,gf) Sweet potato & red pepper pakora's, tzatziki dressing $\pounds 6$ (v,gf) Wild mushroom croquettes $\pounds 4.50$ (v) Bread portion $\pounds 2$

(v)=vegetarian dish (gf)=can be gluten free

Nibbles

Hummus w/Breadsticks or Crudities £3.95
Marinated Olives 3.95 Iberico pig scratchings £2.25
Salami Bites £3.50 Chorizo Bites £3.50
Mixed Nuts £3.00 Cashews £3.95 Chilli Crackers £1.75
Kent Crisps choose from a variety of flavours - £1.00.