

VEGAN



SNACKS

Salted almonds n	4
Gordal olives, lemon, parsley	5
Sourdough, Rama 44 olive oil n	5
Pan con tomate n	5.5

LUNCH STEAL!

Take advantage of our superb lunch & early bird menu, enjoying 3 dishes & a drink for £24. Just ask to see a menu.

Weds & Thurs 5–6.30pm, Fri 12–6pm, Sat 12–3pm

TAPAS

Galician padrón peppers	6.5
Little gem, fennel, orange salad, sherry vinegar dressing	8
Winter tomato salad, moscatel dressing, dried black olive	8
Confit artichoke, smoked ajo blanco, toasted almond v, n	9
Triple cooked patatas bravas, bravas sauce	7
Roast carrots, garlic, lemon, parsley	8
Roast celeriac, mojo rojo	8

VEGAN WINE

125ml also available on all wines.

WHITE WINE

	175	250	BTL
Vallemayor Sauvignon Blanc, Rioja	7.8	10.8	29.5
Uva 44 Blanco, Ribeiro	9.6	13.3	37
Finca Constancia P52 Verdejo, Castilla	9.6	13.3	37
Pixel dry Moscatel/PX	10.1	14	39
Getaria Lusco Albariño, Rías Baixas	11.9	16.7	47

SPANISH SUNDAYS

Join us for our famous Spanish sharing Sunday roasts.
Vegan & Vegetarian roast options available

RED WINE

	175	250	BTL
Uva 44 Tinta 2021 Monastrell, Jumilla	9.8	13.7	38
Beronia Reserva 2020, Rioja	12.9	18	51
Cauro Ventum Garnacha 2022, Bullas	12	17	48

SWEET

	per scoop
Lemon & fino sorbet	4

ROSÉ WINE

	175	250	BTL
Viña del Vero Pinot Noir, Somontano	9.6	13.3	37
Vallemayor Tempranillo Garnacha, Rioja	7.8	10.8	29.5

SWEET SHERRY

	75ML
Micaela Cream	6
Micaela Pedro Ximénez	7

CAVA

	GL	BTL
Vilarnau organic Brut	8	39
Vilarnau organic Brut Rosado		39

DRY SHERRY

	100ML
Uva 44 Manzanilla	6.3
Tio Pepe Fino en Rama	6.5

N CONTAINS NUTS

PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN.

PLEASE ASK TO SEE THE NON-INTENTIONAL GLUTEN MENU.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

TO YOUR BILL, THIS GOES DIRECTLY TO OUR TEAM.