

strawberry Tree

Evening Tapas 6-10.30 pm

"Montadito" canapes on the bar – 2.50 ea

Salted Valencian roast almonds (GF) 2.95

Boquerón pickled anchovies (GF) 5

Spanish bar olives (Vg, GF) 4

Bread 2

Roasted roots & beets, honey, dukkah (Vg, GF) 6

Roast artichoke hearts, romesco sauce, flaked almonds (Vg) 7

Canaries-style potatoes, spicy garlicky
mojo rojo sauce, coriander (V, GF) 5

Crispy aubergine, black sugar cane syrup (V) 6

Pan-fried goat's cheese, poached pear (V, GF) 7

Prawns pil-pil (shell-on x 4) (GF) 7

Roast Lyme Bay ling (line-caught), spinach, pine nuts, raisins (GF) 11

Home-pickled mussels "escabeche" (GF) 5

Crispy squid rings, wild garlic mayo 9.75

Wild mushroom croquetas (x5) 7

Pan-fried fresh chorizo sausage, cider (GF) 7

Chicken pintxo moruno skewers, harissa, yoghurt, coriander (GF) 9

Crispy pig's cheeks, pickled fennel 5

"Morcilla" black pudding, potato, apple, sweet chilli hair 8.50