



THE BEESWING

WINE BAR & KITCHEN

cheese & charcuterie

CHEESE PLATE	£18	CHARCUTERIE PLATE	£18
Selection of artisan Spanish cheeses with rosemary biscuits and membrillo		Select cuts of Iberico meats from Salamanca	
BREAD			
Companio Bakery sourdough & extra virgin olive oil	£4.75		
HOUSE MARINATED OLIVES	£4.50		

tapas

ALBONDIGAS	£11.50	CHICKPEA, SPINACH + EGG	£6.50
Pork meatballs with morcilla & chorizo in a rich, homemade tomato salsa		Chickpeas with toasted cumin seeds, breadcrumbs, garlic & wilted spinach, topped with a fried egg	
PATATAS A LA POBRE	£6.50	IBERICO COLLAR	£12.50
Potatoes roasted with onions, red peppers & a white wine & garlic stock		Iberico pork braised in a red wine pork stock with pomegranate molasses & crushed garlic chickpeas	
COD IN VERMOUTH	£15	PADRON PEPPERS	£7
Roasted cod loin with fennel, garlic and a vermouth & cream salsa		Fried green peppers with sea salt	
TORTILLA	£6	BOQUERONES	£8.50
Soft and oozy potato and egg tortilla		Hand filleted Cantabrian anchovies with garlic and parsley	
ADD HOUSE AIOLI	+£2		

dessert

REQUESON	£6.50	AFFOGATO	£4
Hand rolled cheesecake balls, made with chocolate biscuit & rolled in chocolate dust, served with a fruit coulis		One scoop of vanilla ice cream served with espresso to pour over.	
		ADD SPIRIT / LIQUEUR	+£4

wines by the bottle

A selection of our favourite Spanish wines to
complement your food.

sparkling

*FUNAMBAL Cava, Brut Nature, Penedes 45
Fresh - Elegant - Exceptional

ONERIC Pet Nat Rosé, Garnacha, Penedes 48
Crunchy Red Fruit - Light - Mineral O/V

white

*BODEGAS AMAREN, Malvasia, Rioja Alavesa 75
Ripe Fruit - Floral - Complex

*VALENCISO, Rioja Blanco, Location 52
Yellow Fruits - Vanilla Notes - Fresh

GRANBAZAN, Etiqueta Ambar Albariño, Rías Baixas 50
Stone fruit - Citrus - Saline

NAIADES Barrel Fermented Verdejo, Rueda 63
Ripe Melon - Grapefruit - Leesy

QUINTA DO SIL Godello, Rías Baixas 42
Ripe Cantaloupe - Herbaceous - Rich Texture

rose

KARMAN, Rioja Clarette, Location 30
Redcurrant - Ripe Bramble Fruits - Juicy Citrus

*LES PRUNES, Blanc de Mandó, Valencia 44
Strawberry - Cherry - Wild thyme

orange

*ALTOLANDON, enblanco, Manchuela 38
Apicot - Plum - Citrus

red

*SILICE Tinto, Mencia, Galicia 62
Wildly Floral - Bright Red Fruits - Mineral

^VALENCISO Cemento Rioja 63
Wild Blackberry - Plum - Smooth

*EMILIO MORO Ribera del Duero DO 62
Bramble fruit - Cedar - Nutmeg Spice

*JUAN GIL Monastrell Yellow Label, Jumilla 30
Rich Plum - Blackcurrant - Blackberry

QUEIRON Mi Lugar Vino de Quel, Rioja 58
Full Bodied - Cherry - Incredible Spicy-Floral Finsih

*Wines are either organic / biodynamic / sustainable