

Bodega Summer BBQ | Saturday 26th July

Join us on our terrace for an al fresco lunch | 12:30pm or 3pm

£25 per head

Your ticket includes 60 minutes of free flowing Spanish sparkling rosé.

Raventós i Blanc de Nit Rosé is a beautifully balanced, gastronomic sparkling that melds structure with elegance. Elegant, pale rosé from Catalonia with notes of citrus, wild berries and delicate minerality. Made using the traditional method with a touch of Monastrell for finesse and depth.

BBQ plates menu

Pembrokshire oyster | house hot sauce | lemon

3 for £13 6 for £22 9 for £31

Grilled sardines | salsa rojo

£8

Welsh lamb skewer | courgette | red pepper | flatbread

£14

Ratatouille skewer | raita | flatbread (v)

£9

Welsh dry-aged sirloin steak | chimichurri

£20

Half native lobster | burnt butter | house hot sauce | lemon

£50



For any information regarding allergens please contact the team prior to booking.
We are unable to make any substitutions on this occasion.