

CABROS

TAPAS SELECTION

Roasted Chicken Breast (GF) - £19.00

Hay Butter sauce, Smoked Chargrilled Leeks, Oyster Mushroom, Potato Nest, Herb Oil (DF available)

28 Day - Dry Aged Sirloin (GF) - £22.00

Sirloin Steak served Medium Rare with Chimichurri Sauce & Celeriac Remoulade (DF available)

Albóndigas Beef Meatballs - £13.00

Homemade Spanish Beef Meatballs made with Locally sourced Beef Mince, Chorizo, Saffron, Garlic Parsley & Sun-dried Tomato Sauce & Crispy Chorizo Sourdough Crumb (GF available)

Slow Cooked Lamb Ragu - £14.00 (DF)

Marinated Lamb With Cumin, Smoked Paprika And Oregano, with a Rich Tomato Cannellini Bean Ragu, served with Pan De Coca Bread (GF Available)

Roast Duck Breast, Rioja Sangria Sauce (GF) -£18.00

Pan fried Duck Breast with a Rich red wine sauce made with Apple, Orange, Lemon & Pink Peppercorns (DF Available)

Gambas Pil Pil - £13.00

King Prawns Cooked with Garlic, Chilli, Parsley, served with Pan de Coca & Nuñez de Prado & Extra Virgin Olive Oil (GF available)

Pan-Fried Scallops & Iberico (GF) - £14.00

Pan-fried Scallops with Crispy Iberico Ham, Samphire & Leek, Albariño & Black Truffle Cream Sauce

Seabass, Cauliflower & Salsa Verde de Manzana (GF) - £16.00

Pan Fried Seabass with Cauliflower Purée & a Caper, Lemon & Granny Smith Apple Salsa Verde

Grilled Octopus El Pulpo - £22.00

Pan-Fried with Smoked Paprika, Chorizo, Preserved Lemon Purée, Chorizo Aioli, Tomato & Parsley Picada (GF Available)

Staggering Stuffed Mussels, Manchego, Scraps & Serrano Dust - £10

Steamed Scottish Mussels with a Manchego Béchamel made from SG Brewing Staggering Lager - 8 pieces

Crispy Tempura Squid - £10.00

With Chive Aioli & Nori Seasoning

Serrano Ham & Manchego Croquettes - £10.00

Homemade Croquettes Coated in Breadcrumbs, Saffron Aioli - 4 pieces | £2 supplement for an extra piece

Wild Mushroom & Black Truffle Croquettes

(GF, DF, VG) - £10.00

Homemade Croquettes Coated in Gluten Free Breadcrumbs, Mushroom Ketchup - 4 pieces | £2 supplement for an extra piece

Seafood Paella Arancini - £10.00

Homemade Arancini with Prawns, Mussels & Squid coated In Breadcrumbs, Shellfish Aioli - 4 pieces | £2 supplement for an extra piece

Butternut Squash Empanadas & Smoked Tomato

Romesco Sauce (DF, VG) - £10.00

Slow Roasted Butternut Squash with Onion, Garlic, Cumin, Black Mustard Seed & Saffron with a Smoked Tomato & Paprika Romesco Sauce

Miso Pedro Ximenez Aubergine, Pumpkin & Brassicas - (GF, DF, VG) - £13.00

Pan fried Aubergine with a Miso, Sherry & Chilli Glaze, Pumpkin Purée, Pumpkin Seed Pesto & Crispy Brassicas

NIBBLES

Gordal Spanish Pitted Olives (GF, DF, VG) - £5.00

Marinated in Rosemary, Chilli, Garlic & Nuñez de Prado Extra Virgin Olive Oil

Gilda Pintxo (GF, DF) - £6.00

Gordal Pitted Olives, Salt Cured Anchovies, Cournichos & Pickled Guindilla Peppers - 6 pieces

Red Chilli Peppers, Feta & Herbs (GF) - £7.00

Small Sweet Peppers, Stuffed with Feta, Oregano & Parsley

Tempura Red Peppers & Feta - £8.00

Crispy Tempura Stuffed Mini Red Peppers with Feta & Jalapeño, Basil & Jalapeño Pesto

Artisan Bread, Balsamic & Olive Oil (DF, VG) - £6.00

Pan de Coca served with Nunez de Prado Extra Virgin Olive Oil & Balsamic Vinegar (GF available)

Antipastos (DF, VG) - £7.00

Grilled Aubergines, Courgettes, Mushrooms, Peppers, Smokey Sun-dried Tomatoes with Nuñez de Prado Extra Virgin Olive Oil & Herbs served with Toasted Pan de Coca (GF available)

Crispy Tempura Green Beans - £8.00

Fried in Tempura Batter with Nori & Black Garlic Aioli (VG available)

Roasted Padron Peppers (GF, DF, VG) - £9.00

With Smoked Maldon Sea Salt

SALADS & SIDES

Triple Cooked Potato Bravas - £10.00

Crispy Potatoes, Salsa Bravas Sauce & Garlic Aioli (GF available)

Wild Mushroom & Luna Goats Cheese Tart - £14.00

Rosemary & Manchego Tart filled with a Chestnut Mushroom Purée, Sautéed Wild Mushrooms, Torched Ash Goats Cheese, Pickled Shallot's, Rocket & Nunez de Prado Olive oil

Serrano Ham & Manchego Salad (GF) - £12.00

Serrano Ham, Manchego, Sun-dried Tomato, Rocket, Endive, Pomegranate Seeds, Pomegranate Molasses, Pickled Shallot, Radicchio, Sunflower Seed Herb Dressing (VG Courgette Salad Available - £10.00)

Roasted Corn Ribs (GF) - £9.00

With Chipotle Mayonnaise & Herb Sourdough Crumb (VG Available)

Braised Fennel, Manchego & Pepitas - £9.00

Slow cooked Fennel, cooked in Orange & Anise, Pickled Fennel, Shaved Manchego, toasted Pumpkin Seeds, Lemon & Chilli dressing (VG Available)

Fries with a choice of salt (GF, DF, VG) - £7.00

Plain | Oregano | Smoked Paprika | Truffle

Manchego Fries (GF) - £8.00

Fries with grated Manchego

KITCHEN OPENING HOURS

Mon - Tues | Closed

Wed | 17.30 - 21.00

Thurs - Sat | 12.00 - 14.30 | 17.30 - 21.00

Sun | 12.00 - 14.30

VG: Vegan | GF: Gluten Free | DF: Dairy Free

Please inform a member of staff of any allergies or dietary requirements.

Our tapas dishes are freshly prepared to order & served to your table as soon as they're ready.

A discretionary service charge of 12.5% is added to your bill, all gratuities go directly to our team.