

House Menu

TO BEGIN WE RECOMMEND 2-3 SNACKS FOR THE TABLE TO ENJOY WITH A DRINK

SNACKS

WELSH OYSTERS £4.5 EACH / SIX £24
NATURAL or MIGNONETTE or CAVA GRANITA

HOUSE FOCACCIA (V) £6
BLACK OLIVE WHIPPED BUTTER

PADRON PEPPERS (VG) £6
BLISTERED | SMOKED SALT

GORDAL OLIVES (VG) £6

TWO COURSES | £25 THREE COURSES | £29

TO START

SMOKED COD'S ROE CRISPY POTATO

FIRE ROASTED COURGETTE (V) SMOKED RICOTTA | AMALFI LEMON

STEAK TARTARE BLACK GARLIC | GAME CRISPS

MANCHEGO CROQUETAS TWO SERVED

FOR MAINS

PRIORY BEEF BURGER ESTRELLA RAREBIT | CHORIZO JAM | BABY GEM | PICKLES

HARISSA CHICKEN BABY GEM | AIOLI | CRISPY ONIONS

NDUJA MUSSELS HOUSE BREAD

SPINACH, LEEK & MUSHROOM EMPANADA (V) ROAST PEPPER & TOMATO SAUCE

SIDES FOR THE TABLE

BABY GEM WEDGES +£6
CAESAR DRESSING | PECORINO

SMOKED NEW POTATOES (V) +£6
RICOTTA | MINT

CHARRED LEEKS (VG) +£6
HARISSA | AIOLI | CRISPY ONIONS

PRIORY CHIPS (VG) +£6
TRIPLE COOKED

TO FINISH

ELDERFLOWER POSSET (V) ST-GERMAIN RASPBERRIES

SELECTION OF JOE'S WELSH ICE CREAM (V) ASK FOR AVAILABLE FLAVOURS

WELSH & SPANISH CHEESEBOARD +£2 CARAMELISED ONION | PORT CHUTNEY | OAT CAKES

FOR INFORMATION REGARDING ALLERGENS PLEASE ASK A MEMBER OF THE TEAM
