



We recommend you choose 3 to 4 tapas per person

PARA-PICAR

- Marinated Olives 4.00
- Roasted Valencia Almonds 4.00
- Pan Con Tomate 4.00
- Sourdough Bread with Olive Oil
& Pedro Ximenez 3.50

TAPAS

- Burrata Salad with Salmoriglio Aubergine &
Courgette 13.00
- Patatas Bravas with Alioli 5.75
- Roasted Butternut Squash with
Cumin & Pomegranate 9.00
- Padron Peppers 6.00
- Manchego & Honey 7.50
- Boquerones Vinagre 7.00
- Puntillas (Baby Squid) 8.50
- Pulpo Gallega 13.00
- Garlic King Prawns 9.00
- Baked Queen Scallops, Garlic & Caper Butter 11.00
- Meatballs in a Tomato Sauce 8.50
- Porchetta (Italian Pork Belly) 8.00
- Chorizo with Rioja & Honey 10.00
- Slow Cooked Pigs Cheeks in Sherry 8.00
- Carne de Bavette Chermoula 10.00
- 100% Iberico Pork Pluma with Salsa Verde 9.00
- Harissa Lamb, Hummus & Flatbread 11.00
- Red Langostinos Prawns with Garlic &
Lemon Chilli Oil 14.00



Cinco Jotas 5J Cured Meat

Salchichon | Lomo | Cecina | Morcon
12.00 Each

Jamon with Pan Con Tomate 15.00

Mixed Plate with Pan Con Tomate 24.00

PASTA

- Ivor's Venison Sausage Ragu' Pappardelle 12.00
- Linguine with Red Mullet Ragu & Fennel 14.00

PIZZA

- Margherita 12.00
- Garlic & Mozzarella 12.00
- Cromer Crab, Chilli & Capers 15.00
- 100% Iberico Cured Meat 14.00
- 'Nduja & Smoked Cheddar 14.50

DESSERTS

- Crème Caramel 7.50
- Baklavas with Mascarpone 8.50
- Tiramisu' 8.00
- Chilli and Lime Chocolate Ganache 7.50
- Ice Cream 2.50 per scoop

A 12.5% discretionary service charge will be added to parties of 3 persons or more.
For allergen advice, vegetarian, vegan, and children's menu please ask a member of staff.

All prices are inclusive of VAT.