

Tapas & Bar Menu

Salted Valencia almonds - 4 g ve

Giant salted corn nuts - 3 g ve

Lido marinated olives - 4 g d ve

Focaccia bread, olive oil & Pedro Ximenez balsamic - 4 d ve

Guindillas – 4 g d ve

Stonebaked sourdough flatbread - 2 ve

Houmous, pine nuts, za'atar, hot smoked paprika - 4.5 g d ve

Grilled Mediterranean vegetables, Zorzaleña olives, guindillas, parsley, harissa oil - 6.5 g d ve

Cabbage & parsley salad, Twineham Grange cheese, lemon dressing - 4 g v

Patatas bravas, bravas sauce, alioli – 4.5 g ve

Jamon de cebo croquetas, - 5

Chargrilled chicken thigh, romesco sauce, alioli – 6.5 g d

Chargrilled lamb merguez sausages, feta, pine nuts, coriander – 7

Chorizo picante, Asturian cider - 6 g d

Chargrilled Iberico Secreto, quince alioli, Valencia almonds – 8 g d

Andalucian salmorejo, toasted sourdough, tuna belly ventresca – 7 d

Cod taramasalata, gordal olives, crystal bread – 6 d

Crispy fried fish of the day, alioli, lemon – 6.5 g d

Pan fried chipirones, gallega dressing, parsley – 6.5 g d

Boquerones, parsley picada – 4 g d

g: gluten free d: dairy free v: vegetarian ve: vegan

Always notify your server of allergies before ordering so we can advise accordingly. While we take all responsible steps to avoid cross contamination, we cannot guarantee that any dish is allergen free due to allergenic ingredients being present in our operation areas. 12.5% optional service charge will be added to your bill.