

POOLSIDE BAR MENU

We cook our flatbreads to order in our wood oven and serve them with a seasonal selection of small plates. The idea is to choose as many or as few as you'd like to suit your appetite. We recommend 2-3 plates per person with the flatbread.

Green Gordal olives 4.5

Salted Valencian Marcona almonds 4.5

Kikos - salted Spanish corn kernels 3

Sourdough flatbread 3

VEGETABLES & SALADS

Houmous, smoked paprika & crispy chickpeas 4.5

Beetroot borani – Middle eastern dip of roasted beetroot, yogurt, feta & walnuts 6.5

Spanish style sweet onion tortilla with alioli 6

Patatas bravas with alioli & sweet tomato sauce 5.5

White cabbage salad with aged parmesan & olive oil 5

Fried padron peppers with sea salt 5

Chargrilled leeks with romesco sauce & aioli 6

Roasted carrots with labneh & house dukkah 7

FISH, MEAT & CHEESE

Chicken thigh cooked over charcoal with rose harissa alioli 6

Oak smoked chorizo cooked in cider 7

Burrata from La Latteria creamery with new season olive oil 8.5

Spunwood - hard pressed Ewes milk cheese 5.5

Picked & salted Cantabrian anchovies on toast 8

Grilled Sardines & Garlic butter 9

Fried puntillita, alioli & lemon 7.5

Devon scallop roasted in the shell with garlic butter 4.5

Lamb merguez sausages with seasoned yoghurt 7.5

A discretionary 12.5% service charge is added to your bill.

Our dishes contain allergens - for more information please speak to a member of staff.