

menú del día 10,95

flatbread strips & dips - two tapas - one side

escabeche

meat

puttanesca beef ragù with olives, tomato, capers, guindillas & yoghurt GF

pork bocatas slow cooked pork sliders, aioli

chicken wings in a sweet chilli & sesame jam, coriander

escabeche meatballs spiced tomato sauce, parmesan GF

baby chorizo glazed in honey & sherry vinegar GF

lamb koftas mint yoghurt, pickled cucumber GF

oloroso sticky ribs (1,95 supplement) green chilli slaw GF

fish

crispy fried squid garlic aioli

smoked haddock, cauliflower & chilli gratin toasted almonds

mackerel escabeche beetroot quinoa, pickled carrots GF

confit fillet of hake crushed new potatoes, tomato & caper dressing GF

devilled whitebait lime mayonnaise

salmon 'tikka' (1,95 supplement) marinated in yoghurt & red mojo, pickled cucumber GF

vegetables

sweetcorn fritters mint yoghurt, dukkha, mango chutney V

mushroom risoni rice shaped pasta, mushrooms, parmesan* & chive cream sauce V

aubergine tumbet [aubergine, tomato, potato & cheese gratin] V GF

spinach & sweet potato falafel braised peppers, spicy harissa yoghurt V

halloumi fritters (1,95 supplement) lime mayonnaise V

sides

padrón peppers V

polenta chips romesco sauce V

patatas bravas aioli V

puy lentil salad with chilli, piquillo peppers, coriander & feta V GF

finish with an espresso, americano or any tea (with a sweet treat on us!) for just 1,50pp

menu
available
12-6.45pm
mon-thurs

12-5pm
fri-sat

cóctel del día



summer garden

apple juice, elderflower,
mint, cucumber, soda 2,95



gin garden

larios gin, apple juice, elderflower,
mint, cucumber, soda 4,95

V dish is suitable for vegetarians

* we use a premium vegetarian substitute for parmesan

GF dish is suitable for a gluten free diet

escabeche food may contain nuts, please advise of any allergies or dietary conditions at the time of order