

Aperitif

ESPRESSO MARTINI	£ 10
Grey Goose, Kahlua, espresso	
COSMOPOLITAN	£ 10
Grey Goose, Cointreau, cranberry, lime, orange	
MOJITO	£ 10
Brugal, sugar syrup, mint, lime	
NEGRONI	£ 10
Daffys, Martini Rosso, Campari	
ELDERFLOWER MOJITO MOCKTAIL	£ 6
Elderflower syrup, mint, lime	

Starters

CALAMARES	£ 6.5
Lightly dusted calamares, aioli picante	
CREVETTES (4)	£ 12
Shelled giant king prawn, chimichurri salsa	
SCALLOPS	£ 8
Baked scallops, peperonata, paprika crumb	
PATE	£ 6
Smooth chicken liver pate, apple chutney, sourdough	
TEMPURA	£ 6.5
Tempura cod fillets	
MUSHROOMS	£ 6
Sauteed mushrooms, garlic & olive oil	

Pintxos

OLIVES	£ 3
Marinated olives	
ATISAN SOURDOUGH	£ 3
36 hour leavened sourdough, olive oil, salt flakes	
FOCACCIA GARLIC BREAD	£ 5
warm focaccia, roast garlic butter dip	
KIKONES	£ 2
Salted fried maize kernels	

TEMPURA OYSTER (EACH)	£ 2
Smoked paprika aioli	
MUSSELS	£ 6.5
Steamed mussels, harissa, chilli & garlic	
HOT GARLIC SHRIMPS	£ 7
Shelled king prawns, oil garlic & paprika	
CROQUETTAS	£ 6.5
Manchego cheese croquettes, chilli jam	
CHORIZO	£ 7
Cider braised chorizo sausage, cider glaze, smoked paprika crumb	
ASPARAGUS (V)	£ 6
Char-grilled asparagus, Romesco, toasted almonds	
CHEESE (V)	£ 6
Crispy goats' cheese, chopped salad, honey & mustard	



Mains

All items are inclusive of choice of twice cooked chips or new potatoes

FILLET STEAK	£ 26
Char-grilled 8oz Welsh fillet steak, chorizo butter, cress	
RIB EYE STEAK	£ 25
Char-grilled 12oz Welsh rib eye steak, chorizo butter, cress	
SIRLOIN STEAK	£ 22
Char-grilled 10oz Welsh sirloin steak, chorizo butter, cress	
RUMP OF LAMB	£ 18
Moorish spiced Welsh lamb rump, chickpeas, spinach, pancetta	
CHICKEN	£ 16
Stuffed breast of chicken, chorizo, bacon, red pepper, honey & mustard	
DUCK BREAST	£ 16
Butterbean hummus, pickled shallots, sherry caramel	
CREVETTES (6)	£ 18
3 shelled giant king prawns, chimichurri	

Sides

ATISAN SOURDOUGH	£ 3
36 hour leavened sourdough, olive oil, salt flakes	
FOCACCIA GARLIC BREAD	£ 5
Warm focaccia, roast garlic butter dip	
SEASONAL VEGETABLES	£ 4.5
Selection of seasonal vegetables	
TEMPURA TENDERSTEM	£ 6
Tempura battered tender stem broccoli	
ASPARAGUS ROMESCO	£ 6
Char-grilled asparagus, Romesco, toasted almonds	

SALMON	£ 16
Grilled fillet of salmon, romesco sauce	
HAKE	£ 17
Hake, baked or deep fried	
HALIBUT	£ 16
Baked with smoked paprika, shallots, pine nuts	
MONKFISH	£ 18
Stuffed monkfish tail, morcilla, jamon, spiced lentils	
LEMON SOLE (SOLD ON WEIGHT)	£ 15.95 PER 454 G
Baked lemon sole, whole or filleted	
SEA BASS (SOLD ON WEIGHT)	£ 16.95 PER 454 G
Salt baked seabass, whole or filleted	
EMPANADA	£ 15
Spinach & Manchego filo pastry, honey pine nut dressing	
TOMATO & MOZZARELLA	£ 15
Tomato & mozzarella tart, olive oil, watercress	

HOUSE SALAD	£ 3.5
Chopped, dressed salad	
GREEN BEANS	£ 4.5
Green beans wrapped in bacon	

Sauces

CHORIZO BUTTER	£ 1.5
GREEN PEPPERCORN SAUCE	£ 3
CHIMICHURRI SALSA	£ 3
GARLIC BUTTER	£ 3

