

Picas & Tapas

PICAS ALL £3

SUGAR ROAST ALMONDS (VG) TOCAFRITOS (PORK SCRATCHINGS)
CHILLI ALMONDS (VG) KIKOS (MAISE KERNELS) (VG)
CROQUETTA SPANISH OLIVES (VG)

TAPAS ALL £4

PAN CON TOMATE (V) RUSSIAN POTATO SALAD
SOBRASADA, SOURDOUGH, HONEY BRAVAS (V)
CALAMARES A LA ROMANA TEMPURA COD
MEMBRILLO & MANCHEGO (V) STUFFED GORDAL OLIVES (V)

Main plates

SEABASS | ROCK SALT £19 PER 454G

CORNISH SOLE | BROWN BUTTER | CAPERS £25 PER 454G
HAKE | FENNEL | PICKLED VEGETABLE SALAD £20

SMOKED PORK LOIN | OVERNIGHT BACON | CABBAGE | PEACH £22
LAMB RACK | LAMB BON BON | CARROT PUREE | AUBERGINE | PESTO £27

SIRLOIN STEAK | CRISPY SHALLOT | PEPPER SAUCE £25
RIB EYE STEAK | CRISPY SHALLOT | PEPPER SAUCE £27

BARLEY RISOTTO | ASPARAGUS | MUSHROOM | PINE NUT | PESTO £17 (V)
POTATO TERRINE | TENDERSTEM | SMOKED FETA | CARROT PUREE £17 (V)

Side plates

ROAST ONION | AUBERGINE PUREE | MINT | PINE NUT £5 (VG)
HERITAGE CARROTS | SALSA VERDE | GRANOLA £5 (VG)
CABBAGE | GARLIC CREAM | PINE NUT £5 (V)
LEEK | CRISPY ONION | BROWN BUTTER | PINE NUT £5 (V)
HOUSE SALAD £5 (V)

SMOKED POTATOES | CHIVE BUTTER £4 (V)
CHIPS | PLAIN OR MANCHEGO & TRUFFLE OIL £4 (V)

HOUSE SOURDOUGH | BUTTER £5 (V)
FOCACCIA | CONFIT GARLIC BUTTER £5 (V)

Small plates

SHARING CHARCUTERIA BOARD £12

SPANISH MEATS | OLIVES | MANCHEGO | CROQUETTA | SOURDOUGH

HALF DOZEN OYSTERS £18

APPLE | CUCUMBER

ASPARAGUS | GARLIC & HAZELNUT PESTO | ZEST £8 (VG)
HERITAGE TOMATO | SMOKED RICOTTA | BASIL SORBET £8 (V)
MUSHROOM PARFAIT | PICKLED MUSHROOM | BALSAMIC | CROUTON £8 (V)

CROQUETTA DEL DIA £8

CHORIZO | CIDER GLAZE | MIGAS £8

IBERIAN SCOTCH EGG | SAFFRON AIOLI £9

LAMB PINCHO | SOY & MIRIN GLAZE | HERB SALAD £10

SCALLOPS | CHIVE BUTTER | SCALLOP CRISP £10

CREVETTES | BURNT BUTTER | SOURDOUGH £10

Plates to share

CHATEAUBRIAND | CRISPY SHALLOT | CHIMICHURRI |
CHIPS OR SMOKED POTATOES | HOUSE SALAD £75

PORTERHOUSE | CRISPY SHALLOT | CHIMICHURRI
CHIPS OR SMOKED POTATOES | HOUSE SALAD £75

TURBOT | BROWN BUTTER | CHIPS OR SMOKED POTATOES |
HOUSE SALAD £65

To finish

BURNT BASQUE CHEESECAKE | SALTED CARAMEL £7
WINE PAIRING RESERVA DE LA FAMILIA 'PEDRO XIMENEZ', SPAIN £4.2 (50ML)

CATALAN PANNA COTTA | FENNEL OLIVE OIL BISCUIT £7
WINE PAIRING CUATRO REYES DORADO EN RAMA 61, SPAIN £5 (50ML)

CHOCOLATE GANACHE | CARAMEL | MILK ICE CREAM | HONEYCOMB | OLIVE OIL £7
WINE PAIRING MAS D'EN GIL, NUS, PRIORAT, SPAIN £9 (50ML)

GRILLED PEACHES | YOGHURT | LAVENDER HONEY £7
WINE PAIRING PIPER-HEIDSIECK ROSE SAUVAGE CHAMPAGNE, FRANCE £15 (125ML)

CHEESE SELECTION | HOUSE SOURDOUGH CRACKERS | CHUTNEYS £12
WINE PAIRING GRAHAMS LBV, PORTUGAL £3.2 (50ML)

THE
Priory
CAERLEON

Let us explain

OUR COUNTER CONCEPT IS BORN FROM THE COASTLINES OF NORTHERN SPAIN, WHERE THE DESIRE TO SHOWCASE THE FRESHNESS AND QUALITY OF THE PRODUCE AND ALLOWING YOU TO HANDPICK YOUR PREFERRED CUT IS WHAT LED OUR FAMILY TO INTRODUCE THE COUNTER CONCEPT TO WALES.

ALL OF OUR DISHES ARE COOKED OVER FIRE AS WE LOVE THE AUTHENTICITY AND HONESTY OF FIRE BASED COOKING.

FOR ANY INFORMATION REGARDING ALLERGENS, PLEASE ASK A MEMBER OF THE TEAM.