

# TAPAS

## **Pimientos de Padrón VE [£6.5]**

*Occasionally, but mostly non-spicy fried green peppers with salt flakes*

## **Crunchy Fried Olives VE [£7.5]**

*5 crispy-coated, large Gordal olives with an orange-vermouth sauce and candied orange peel*

**Add 50ml Fino for £4.8**

## **Croquetas de Gambas [£9]**

*4 chunky prawn croquettes with seaweed aioli*

## **Basque-style Cod [£15]**

*Whole Cod fillet with fennel, capers, vinegar and chilli flakes*

## **Iberico Steak & Celeriac [£16]**

*Iberico pork flank-steak (Abanico) with celeriac mash and cider-tarragon sauce.*

## **Spiced Duck & Prunes [£10]**

*Gently spiced casserole of whole duck leg, finished with prunes*

## **Jamon Croquetas [£8]**

*4 mountain ham croquetas with romesco sauce*

## **Pan Sobrasada [£7.5]**

*2 slices of toasted sourdough covered in Iberico pork and rosemary honey*

## **Hen of the Woods VE [£10]**

*Roasted wild mushrooms, mushroom cream and almond and hazelnut romesco*

## **Patatas Bravas VE [£5.5]**

*Fried potatoes, chilli-tomato sauce and aioli*

## **La Peral & Pear VG [£8]**

*2 slices of toasted sourdough covered in a mild Asturian blue cow's cheese with a poached pear*  
**Add 50ml Chilled Tawny Port for £5.8**

## **Embutidos y Quesos [£18]**

*Salchichón Iberico, Oak-smoked Chorizo, Manchego Cream and Ripened Goats Cheese served with house chutney and sourdough.*

[Order just the Cheeses £14]

[Add yet more sourdough £2]

## **Scallops & Chermoula [£9 + £3 Each]**

*3 Zamburiñas (Cantabrian scallop) on serrano ham with a lemon-coriander dressing*

## **Calamar en su tinta [£10]**

*Roasted and stuffed baby squid with nuts and an ink sauce*

## **Sirloin & Peppercorn Sauce [£22]**

*Aged beef sirloin, served medium with a classical peppercorn sauce.*

## **Carrilleras de Cerdo [£15]**

*Iberico pig cheek braised in red wine for 5 hours with confit shallots and carrots*

## **Mushroom Croquetas VE [£7.5]**

*4 chestnut and oyster mushroom croquetas served with aioli*

## **Pan con Tomate VE [£7]**

*2 slices of toasted sourdough covered in slow roasted Murcian tomatoes, oil and salt*  
[Add 2 slices Jamon Serrano £1]

## **Pistachio Briouat [Bri-wat] VE [£6]**

*3 Moroccan pastries of spiced shallots, leeks and pistachios with black garlic vinegar*

## **Hispi Cabbage VE [£7]**

*Charred cabbage with romesco sauce and lemon-coriander dressing*

# DESSERT

## **Basque Cheesecake VG [£6]**

*Baked cheesecake with  
sherry-marinated raisins*

## **The Flight [£20]**

*Four 50ml glasses of our extravagant  
dessert wines detailed below*

# DESSERT WINES

## **Dreissigacker**

### **Riesling Auslese 50ml [£9]**

*Fresh apple and melon with  
blossom and typical honey*

## **Marengo Moscato**

### **Passito di Strevi 50ml [£8.5]**

*Buttery and biscuity with stone  
fruit and a pluminess*

## **Franz Haas**

### **Moscato Rosa 50ml [£9]**

*Rose, herbs and hibiscus from this  
hyper rare survivalist*

## **Domini Veneti Valpolicella**

### **Recioto 50ml [£5]**

*Dusky oak and cacao with  
raisin and fig*

# DIGESTIFS

**Baron de Sigognac 20YO** [10.2/20.4] – *Toasty oak, mellow white fruits and spice*

**Baron de Sigognac XO** [13.5/27] – *Silken, 6 years aged, 10 together in the blend*

**Camus VSOP Borderies** [7.5/15] – *Red fruit forward cognac, nutty and floral*

**ABK6 (Abecassis) VSOP** [7.5/15] – *Easier going, caramel and figs*

**Mezcal Montelobos Joven** [6.4/12.8] – *Huge, rich smoke and greener notes*

**Mezcal San Cosme** [5.4/10.8] – *White chocolate and brioche*

**Illegal Mezcal Reposado** [5.7/11.4] – *Cocoa and orange, aged in american oak*

**Flor de Cana 18YO** [7.5/15] – *Toffee and nutmeg led rum from Nicaragua*

**El Dorado – Versailles Edition** [11/22] – *Guyanese rum, chocolate and coffee*

**Ron Barcelo – Port Cask** [5.8/11.6] – *Now unavailable, rare cask Dominican rum*

**Balvenie – The Week of Peat** [10.20/20.40] – *The annual bottling, extra soft peat*

**Artesia – Limited Edition** [9.5/19] – *The bastards! Superb French whisky from Lille*

**Noval Tawny 10YO** [5.8 - 50ml] – *Served chilled, all dusty wood and dark berries*

**Fonseca – Panascal 2008 Vintage** [6.8 - 50ml] – *Jam, pepper and a cigar box*