

Bar Menu – Tapas

BEERS, SOFT DRINKS & SPIRITS

Still & Sparkling Water	£3	Ninefold Cask Aged Rum	£12
Soft Drinks	£4	Mortlach Whiskey 12 years	£14
Victoria, Malaga lager	£6.5	Solovey Vodka	£12
Sherry Vermut Rojo Lustau	£10	Orujo Pazo from Galicia (50 ml.)	£8
Lustau Solera Brandy	£14	Sangría	Glass £9 / Jug £31
Pacharan Baines Etiqueta Oro (50 ml.)	£8		

WINE LIST

SPARKLING

Juve & Camps, Reserva de la Familia
Xarelo, Macabeo & Parellada | DO. Cava

Glass Bottle
£11.5 £53

Juve & Camps Essential Rose
Pinot Noir | DO. Cava

£55

WHITE WINE & ROSE

Emina Granza (G)
Verdejo | Rueda

£8 £41

Pardevalles Blanco
Albarín Blanco | Tierra de León

£9.5 £43

NOC Blanco
Chardonnay | Castilla La Mancha

£54

Vina Caeira
Albariño | Rías Baixas

£49

Muga Rosado
Viura & Garnacha | Rioja

£46

SHERRY WINE

Lustau, Fino del puerto
Palomino Fino | Jerez

Glass Bottle
£8 £40

Lustau, Manzanilla Papirusa
Palomino Fino | Jerez

£8 £41

RED WINE

Emina Granza (G)
Tinta Fina | Ribera del Duero

£9 £42

Pardevalles
Prieto Picudo | Tierra de León

£10 £45

Muga Selecccion Especial
Tempranillo | Rioja

£60

Coupage NOC (G)
Cab Sauvignon, Petit Verdot, Tempranillo,
Syrah | Castilla La Mancha

£51

Finca Terrerazo
Monastrell | DO. Valencia

£70

Pachem
Garnacha | Priorat

£64

GIN & TONIC SELECTION

Costwolds Gin	£12	Nordés Gin	£15
Haymans of London	£12	Roku Gin	£15
Slingsby Rhubarb	£12		

FOR THE APERITIF

<i>Aceitunas con anchoas / Olives with anchovies</i>	£4
<i>Gilda</i>	£2.5 / unit
<i>Anchoas del Cantábrico / Cantabrian Anchovies</i>	£2 / unit
<i>Almendras Marcona / Marcona Almonds</i>	£4

TO SHARE

<i>Patatas bravas</i>	£6.5
<i>Spicy 'brava' potatoes (v)</i>	
<i>Pimientos de Padrón</i>	£5
<i>Padron peppers (vg)</i>	
<i>Croquetas de Jamón Ibérico</i>	£4
<i>Iberico Ham croquettes</i>	
<i>Croquetas de Boletus</i>	£4
<i>Wild mushroom croquettes (v)</i>	
<i>Ensaladilla Rusa</i>	£6
<i>Potato, egg, carrot, olive and tuna salad with mayonnaise</i>	