

WINE LIST

	Glass	Bottle
SPARKLING		
Juve & Camps, Reserva de la Familia Xarelo, Macabeo & Parellada DO. Cava	£11.5	£53
Juve & Camps Essential Rose Pinot Noir DO. Cava		£55
SHERRY WINE		
Lustau, Fino del puerto Palomino Fino Jerez	£8	£40
Lustau, Manzanilla Papirusa Palomino Fino Jerez	£8	£41
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
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 D.O. Valencia		£70
Pachem Garnacha Priorat		£64

BEERS, SOFT DRINKS & SPIRITS

Still & Sparkling Water	£3	Costwolds Gin	£15
Soft Drinks	£4	Ninefold Cask Aged Rum	£14
Victoria, Malaga lager	£6.5	Mortlach Whiskey 12 years	£17
Sherry Vermut Rojo Lustau	£10	Solovey Vodka	£15
Lustau Solera Brandy	£14	Orujo Pazo from Galicia (50 mL)	£9
Pacharan Baines Etiqueta Oro (50 mL)	£10	Sangría	Glass £9 / Jug £31



SUNDAY ROAST MENU

FOR THE APERITIF

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

<i>Bread basket and olive oil</i>	£3.75
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TAPAS / STARTERS

<i>Ensaladilla Rusa</i>	£11
<i>Potato, egg, carrot, olive and tuna salad with mayonnaise</i>	
<i>Patatas bravas y alioli</i>	£7.5
<i>Spicy 'brava' and alioli potatoes (v)</i>	
<i>Coliflor en tempura con ajoblanco y uvas</i>	£10
<i>Cauliflower florets in tempura with ajoblanco and grapes (v)</i>	
<i>Pimientos de Padron / Padron peppers (vg)</i>	£8.5
<i>Croquetas de Jamon Iberico / Iberico Ham croquettes</i>	£12.6
<i>Croquetas de Boletus / Wild mushroom croquettes (v)</i>	£13
<i>Calamares a la Andaluza</i>	£15
<i>Fresh fried squid from Devon</i>	
<i>Gambas al Ajillo</i>	£16
<i>Traditional prawns with garlic sauce made in a clay pot</i>	

SUNDAY ROAST

RUMP OF BEEF ROAST

Nuestro roast de corte noble de vaca

£25

CORN-FED CHICKEN ROAST

Nuestro roast de pollo de corral

£22

CAULIFLOWER IN THE ROAST

Nuestro roast vegetariano de coliflor

£22

All coming with carrots & parsnips glaze, cavolo nero, baby roast potatoes and Yorkshire pudding

Acompañado de zanahorias & chirivías glaseadas, cavolo nero, patatas y Yorkshire pudding

DESSERTS

<i>Tarta de Chocolate y Naranja</i>	£9
<i>Chocolate and orange cake (v)</i>	
<i>Manzana crujiente y dulce con helado de pistacho</i>	£8
<i>Caramelised apple, pistachio ice cream</i>	
<i>Helado de pistacho</i>	£5.5
<i>Pistachio ice cream (v)</i>	
<i>Churros con chocolate caliente</i>	£5
<i>Churros with warm chocolate (v)</i>	