

WINE LIST

SPARKLING

	Glass	Bottle
Juve & Camps, Reserva de la Familia Xarelo, Macabeo & Parellada DO. Cava	£10.5	£49
Juve & Camps Essential Rose Pinot Noir DO. Cava		£51

SHERRY WINE

Lustau, Fino del puerto Palomino Fino Jerez	£7.5	£40
Lustau, Manzanilla Papirusa Palomino Fino Jerez		£38

WHITE WINE & ROSE

Basa by Telmo Rodriguez Verdejo Rueda	£9	£39
Gaba Do Xil Valdeorras Godello		£46
NOC Blanco Chardonnay Castilla La Mancha		£51
Pardevalles Blanco Albarin Blanco Tierra de León		£41
Muga Rosado 2022 Viura & Garnacha Rioja	£9	£43

RED WINE

Paso a paso Graciano Tierra de Castilla	£9	£40
Arzuaga Crianza Tinta Fino Ribera del duero	£11	£54
Muga Seleccion Especial Tempranillo Rioja		£59
NOC Tempranillo Tierra de Castilla		£55
Finca Terrerazo Monastrell DO. Valencia		£78
Prado Enea Tempranillo, Graciano & Mazuelo Rioja		£130
Finca Dofi Garnacha Priorat		£160
Gamonal Tinto Prieto picudo Crianza Tierra de León		£46
Pachem Garnacha Priorat		£56

BEERS & SPIRITS

Victoria, Malaga lager	£6	Ninefold Cask Aged Rum	£14
Sherry Vermut Rojo Lustau	£9.5	Mortlach 12 years	£16
Lustau Solera Brandy	£13	Solovey Vodka	£14
Costwolds Gin	£14	Jug of Sangría	£29



IBERICO HAM & CURED MEATS

<i>Jamón Ibérico Green label</i>	£18
<i>Iberico Acorn-fed Pork Loin</i>	£15
<i>Selection of Iberico Chorizo, Sachichon & Lomo</i>	£14

ARTISAN CHEESES

<i>Selection of Spanish Cheeses</i> <i>Manchego, Mahon, Payoyo, Peral</i>	£14
<i>Manchego Cheese</i> <i>Iconic cheese from Castilla la Mancha</i>	£12

PLATO del dia

• Wednesday • <i>Fabada</i>	• Saturday • <i>Cachopo</i>
• Thursday • <i>Verdinas</i>	• Sunday • <i>Arroces</i>
• Friday • <i>Fish & Chips</i>	

CLASSIC TAPAS & DISHES TO SHARE

<i>Ensaladilla Rusa</i> / Potato, egg, carrot, olive and tuna salad with mayonnaise	£10
<i>Tartar de Atun rojo</i> / Mediterranean tuna tartare	£20
<i>Esparragos de Navarra DO</i> / White asparagus from "Navarra"	£12
<i>Anchoas del Cantabrico</i> / Cantabrian Sea Anchovies	£12
<i>Ensalada Mixta</i> / Letucce, tomato, red onion, white asparagus, egg & tuna dressed with honey and mustard vinagrette	£15
<i>Pimientos de Padron</i> / Padron peppers	£8
<i>Croquetas de Jamon Iberico</i> / Iberico Ham croquettes	£12
<i>Croquetas de Boletus</i> / Wild mushroom croquettes	£12
<i>Calamares a la Andaluza</i> / Fresh fried squid from Devon	£14
<i>Gambas al Ajillo</i> / Traditional prawns with garlic sauce made in a clay pot	£14.5
<i>Albondigas Ibericas</i> / Iberian pork meatball	£16
<i>Secreto Iberico with Chimichurri</i> / Iberian pork with chimichurri	£14
<i>Paletilla de Cordero Lechal DO</i> / Roasted milk-fed suckling lamb shoulder	£35
<i>Cachopo Asturiano</i> / Escalope of Veal filled with iberico ham and iberico cheese	£25
<i>Carrilleras con Patatas</i> / beef cheeks	£14
<i>Tataki de atun rojo</i> / Fresh read tuna steak	£20
<i>"Fish and Chips" with azafran tempura</i>	£20
<i>Pulpo con patata revolcona</i> / Octopus with paprika mashed potatoes	£16

STEW & RICES

<i>Fabada 'Casa Gerardo'</i> / Traditional Bean stew from Casa Gerardo	£14
<i>Verdinas Con Gambas</i> / Green beans with Prawns	£14
<i>Arroz Negro</i> / Black rice with squid and prawns	£21
<i>Arroz con vegetales</i> / Asparagus, fresh peas and wild mushroom rice	£20

DESSERTS

<i>Tarta de Chocolate y Naranja</i> / Chocolate and orange cake	£8.5
<i>Tarta de Quesos Españoles</i> / Hispania Cheesecake	£8.5