

## TAPAS

**Deep-fried Croquetas** Choricro Pepper Purée - Aioli £7 \*  
add an extra croqueta £1.75

**Flat Iron Steak** (served m/r) £12.50 (n)  
Mojo Rojo - Smoked Almonds - Chimichurri

**Chargrilled Padrón Peppers** Blackthorn Sea Salt £5.50 \*

**Carrilleras en Oloroso** Pigs Cheek Cooked In Sherry £9  
Navarrico Chickpea - Cumin - Garlic - Sweet Paprika

**Patatas Bravas** Spicy Salsa Brava - Smoked Aioli £6.50 \*

**Sobrasada Abondigas** Spiced Meatballs £8.50  
Fennel - Lemon - Chilli - Tomato & Piquillo Pepper Ragü

**Catalan Chorizo & Chistorra** Cooked In Sidra £7 \*

**Gambas al Ajillo** Shell-on Tiger Prawns £9  
Garlic - Chilli - Corriander - Aioli - Lemon

**Pulpo á Feira** Galician-style Octopus £9.50  
New Potatoes - Capers - Hot Paprika - Aioli

## SHARING BOARD

perfect for two to share

**3 Charcuterie & 3 Cheese** £28.50

Pickles - Wholegrain - Sourdough - Quince - Crackers

## SALADS

**Celeriac & Kohlrabi Remoulade** £4

**Pickled Beetroot - Orange** Horseradish - Dill £5

**Carottes Rapées - Sesame** Coriander - Lemon £4.50

**Coeur de Boeuf Tomato** Black Olive - Goats' Curd £5.50

## COBBLE LANE CURED CHARCUTERIE

3 for £16 / 5 for £22.50

Pickles - Wholegrain - Sourdough

### Bresaola

Cured with Balsamic, Herbs & Red Wine

### Coppa

Spiced Pork Collar. Matured for 3 Months

### Fennel Salami

Based on the Italian Finocchiona. Air-dried for 6 Weeks

### Lomo

4 Week Matured. Garlic & Paprika Cured Pork Loin

### Soppresata

Coarse Ground Leg of Pork Cured with Paprika

### Islington Saucisson

The Classic Saucisson. Spiced, Pepper & Garlic

## EVENING BISTRO MENU

Friday & Saturday - 2 Courses £29.50

### Spiced Sweetcorn & Coconut Chowder

a little White Crab 'n' Onion Toastie

### Rillettes de Canard

Wholegrain - Pickles - Sourdough Toast

### D.O.P Buffalo Mozzarella (n)

Nora Pepper Romesco - Almonds - Black Olive

### Rare-breed 8oz Flat Iron Steak (served m/r)

Dauphinoise Potatoes - Brandy au Poivre Sauce

Duck Fat & Shallot Green Beans

### Baked Tartiflette au Reblochon

Potato Gratin - Garlic & Rosemary Cream

Délice de Gaves Salami - Sourdough

Wholegrain Mustard - Pickles

\* (v) If ordered without Délice de Gaves Salami

### Melting Oglesfield Raclette Cheese

Roasted New Potatoes - Morteau Sausage

Herbes de Provence - Cornichons

Dijon Mustard - Sourdough

\* (v) If ordered without Morteau Sausage

add Freshly Shaved Black Truffle £m.p

## ARTISAN CHEESES

3 for £14 / 5 for £20

Prune & Walnut Loaf - Quince - Crackers (n)

### Winterdale Shaw Cheddar (unp/v/c)

Buttery & Fruity. 10month Caved-aged

### Tomme De Savoie (unp/c)

Sweet, Nutty & Earthy

### Ticklemore (p/v/g)

Light, Lemony & Herbaceous. Not a 'Goaty' Goats'

### Tunworth Camembert (p/c)

Creamy & Truffle Mushroomness

### Baron Bigod Brie (unp/c)

Rich & Buttery - The French Would Be Jealous!

### Devon Blue (p/v/c)

Mellow, Caramelly, Light & Crumbly

## Food Allergies & Intolerances

Please speak to a member of the team about the ingredients in our dishes before placing your order. We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our a member of team for further information. (n) - nuts