

TAPAS

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

Flat Iron Steak (served m/r) £12.50 (n)
Nora Pepper Romesco - Smoked Almonds - Chimichurri

Chargrilled Padrón Peppers Blackthorn Sea Salt £5.50 *

Patatas Bravas Spicy Salsa Brava - Smoked Aioli £6.50 *

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

Catalan Chorizo & Chistorra Cooked In Sidra £7 *

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

Pulpo á Feira Galician-style Octopus £12.50
Mojo Rojo - New Potatoes

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

Duck Fat Roast Spuds Truffle & Parmesan £5

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

THE TERRACE

Friday & Saturday 12noon - 8pm

A Plate of Jamón Ibérico

25g £6.50 / 50g £10.50

Pan con Tomate £4.75

TIN & TOAST

Tinned Gourmet Conserves with...

Sourdough Toast - Netherend Butter

Gordal Olives - Spiced Tomato Salsa - Aioli

Anchovy Snack Board

Salted Ortiz or Marinated Boquerones

Pyscis Vintage Conserves

Beauty Sardines or Mussels in Chilli

Gueyumar Wood Fired

Octopus or White Albacore Tuna

FROM THE GRILL

The Ibérico Ham Burger

Manchego - Piquillo Pepper Salsa - Pickles - Aioli

Flat Iron Steakwich

£12.50 (served m/r)
Rocket - Tomato - Onion Marmalade - Horseradish

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