

TAPAS

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

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

Chargrilled Padrón Peppers Blackthorn Sea Salt £5.50 *

Espinacas con Garbanzos £6.50 *
Navarrico Chickpeas - Spinach - Cumin - Garlic - Paprika

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 - 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

4 Tapas £30 - choose any 4 * indicated items

Sourdough - Gordal Olives Picante

SALADS

Celeriac & Kohlrabi Remoulade £3.50

Pickled Beetroot - Orange Horseradish - Dill £4.50

Carottes Rapées - Sesame Coriander - Lemon £4

Coeur de Boeuf Tomato Black Olive - Goats' Curd £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

LUNCHTIME MENU

Fri 12noon - 2pm / Sat - 12noon - 3pm

4 Cheese 'n' 4 Onion Toastie £10

Dijon Mustard - Cornichons - Islington Saucisson
Celeriac & Kohlrabi Remoulade

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Smoked Dexter Beef Tartare £12.50 / £16.50

62° Egg Yolk - Pickles - Dijon Mustard - Toast

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12 hour Braised Ibérico Pork Ragù £12

Creamed Basque Polenta - 36month Parmesan

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Baked Tartiflette au Reblochon £16

Potato Gratin - Garlic & Rosemary Cream

Délice de Gaves Salami - Sourdough

Wholegrain Mustard - Pickles

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Melting Oglesfield Raclette Cheese £17

Roasted New Potatoes - Morteau Sausage

Herbes de Provence - Cornichons

Dijon Mustard - Sourdough

FROM THE GRILL

The Ibérico Ham Burger £10

Manchego - Piquillo Pepper Salsa - Pickles - Aioli

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Flat Iron Steakwich £12.50 (served m/r)

Rocket - Tomato - Onion Marmalade - Horseradish

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Duck Fat Roast Spuds Truffle & Parmesan £5

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 & Truffley Mushroomness

Baron Bigod Brie (unp/c)

Rich & Buttery - The French Would Be Jealous!

Devon Blue (p/v/c)

Mellow, Caramelly, Light & Crumbly