

## TAPAS

**Salt Cod Croquetas** £7.50 \*

Choricero Pepper Purée - Aioli / add extra croqueta £1.90

**Chargrilled Padrón Peppers** Sal de Ibiza £6 \*

**Espinacas con Garbanzos** £7 \*

Navarrico Chickpeas - Spinach - Cumin - Garlic - Paprika

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

**Catalan Chorizo & Chistorra** Cooked In Sidra £8.75 \*

**Flat Iron Steak** (served m/r) £13.75 (n)

Nora Pepper Romesco - Almonds - Chimichurri - Guindilla Chilli

**Chirirones Rellenos En Tina** Stuffed Baby Squid £9.50 (n)

Tartinade aux Piquillos - Squid Ink - Chives

**Gambas al Ajillo** Shell-on Tiger Prawns £13.50 for 6

Garlic - Chilli - Corriander - Aioli - Lemon

**Chargrilled Güeyumar Octopus** £16.50

Mojo Rojo - Sautéed New Potatoes - Dill

## SHARING BOARD

perfect for two to share

**3 Charcuterie & 3 Cheese** £32.50 (n)

Pickles - Sourdough - Wholegrain Mustard

Peters Yard Biscuits - Quince - Chutney

**4 Tapas** £30 - choose any 4 \* indicated items

Sourdough - Gordal Olives Picante

## LARGER PLATES £20

**Melting English Oglesfield Raclette Cheese**

Roasted New Spuds - Morteau Sausage - Herbes de Provence

Wholegrain Mustard - Cornichons - Sourdough

## FROM THE GRILL

**'PBK' Peanut Butter 'n' Kimchi Cheese Toastie** £10

Charcuterie - Dijon Mustard - Cornichons - Remoulade

**Flat Iron Steakwich** £12.50 (served m/r)

Rocket - Tomato Relish - Onion Marmalade - Horseradish

**Duck Fat Roast Spuds** Truffle & Parmesan £5

## SALADS

**Celeriac & Kohlrabi Remoulade** Capers - Wholegrain £4

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

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

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

## CHARCUTERIE

1 for £6.50 / 3 for £17.50 / 5 for £26.50

Pickles - Sourdough - Wholegrain Mustard

## ENGLISH

**Venison & Green Peppercorn** Great Glen

Rich, soft venison. Gentle peppercorn spice

**Coppa** Cobble Lane

Spiced pork collar. Matured for 3 months

**Tempus Achari** Tempus

Celebrating the porks sweetness with Indian spices

## SPANISH

**Oak Smoked Beef Cecina de Leon**

Cured in the Leon mountain air

**Ibérico Chorizo**

Made from Iberian black pig. Rich & smokey

**Lomo**

Garlic & paprika cured pork loin

## FRENCH

**Jamon du Pays** 12 month aged 'Parma-style' Ham

Fruity French ham. Creamy marbling & soft textured

**Délice de Gaves** A unique brick shaped salami

Chewy texture with peppery & musky notes

**Rosette** Air-dried for 8 weeks

Big, funky, unapologetically French

## ARTISAN CHEESES

1 for £5.50 / 3 for £15 / 5 for £22.50 (n)

Wholemeal Prune & Walnut Loaf - Peters Yard

Biscuits - Quince - Chutney

## ENGLISH

**Montgomery's Cheddar** (unp/c)

BIG, Savoury Cheddar - The Hallmark of it's kind!

**Tunworth Camembert** (p/c)

Creamy & truffley mushroomness

**Blanche** (p/v/g)

Floral, fresh creaminess, sweet, honey-like finish

## SPANISH

**Manchego** (p/c)

18 month semi-cured. Mild & buttery

**Murcial al Vino D.O.P** The Drunken Goat (p/g)

A creamy Goats' cheese washed In red wine

**Picos Blue** (p/c/g)

Mushroomy, buttery, nutty, savoury & spicy

## FRENCH

**Tomme Brûlée** (p/s)

Rich, sweet. Unique blowtorched rind after ageing

**Brillat-Savarin Brie** (p/c)

Decadent, clotted cream texture. Mushroom earthiness

**Fourme d'ambert** (p/c)

Rich & mellow minerality. Slightly peppery finish