

**INEDIT**  
Damm

INEDIT DAMM is our Spanish craft beer. It has been developed with the help of El Bulli Restaurant, Costa Brava. It is an excellent choice to have with food, we recommend a 1/2 pint measure at the great price of £2.25

## FRESHLY MADE TAPAS

### PLATO

**MEAT** 1 Person - £10 2 Persons - £18 4 Persons - £32

RESERVE SERRANO HAM

IBERICO SALCHICHON

IBERICO CHORIZO

PUNCH CHORIZO PATE

Served with:

CHEESE - MANCHEGO, CAVE AGED BLUE, TOMME DE SAVOIE

Roger's Sourdough, Picos de Pan, Mixed Pickles, Honey and Membrillo

### BELLOTA JAMON

10

Hand sliced premium cured ham, manchego &amp; celeriac slaw

### PAN CON AJO TOMATE

TRADITIONAL SPANISH TOMATO BREAD

CLASSIC 3.5

MAHON 5

SERRANO 5.5

HOUSE BREADS, PEDRO XIMENEZ OLIVE OIL 3.5

HOUSE OLIVES AND PICKLES 3.5

### GUARNICION

SKIN ON FRIES } Saffron alioli 3

SWEET POTATO FRIES } 4

SPICED COUS COUS 3.5

Israeli cous cous, apricots, raisins, pomegranate

HOUSE SALAD 3.5

Tomato, cucumber, peppers, pumpkin seeds and lemon vinaigrette

PADRON PEPPERS 4

PATATAS BRAVAS with alioli 4

PATATAS BRAVAS with alioli and chorizo crumb 5

HALLOUMI FRIES with harissa alioli 6

CHORIZO PATÉ with Roger's sourdough and grapes 7

## FROM THE SEA

PRAWNS PIL PIL 8

Tiger prawns, chilli, garlic, lemon and tomato

DEEP FRIED WHOLE BABY SQUID 7.5

Smoked paprika and lemon alioli

COD FRITTERS 6.5

Mango, sweetcorn, chilli and lime salsa

GIN AND BEETROOT CURED SALMON 7.5

Tonic and cucumber dressing

SMOKED HADDOCK &amp; WHOLEGRAIN MUSTARD RAREBIT 6.5

Watercress salad

FISH OF THE DAY 8.5

Ask your server for today's fish dish

## ARROZ

FIESTA PAELLA 7

Chicken, prawns, chorizo, clams, peas and Mediterranean veg

MEDITERRANEAN VEGETABLE PAELLA 5

## PLANT POWER

SMOKED CHEESE AND CAULIFLOWER CROQUETTES 6

Sumac sauce

SPICED JACKFRUIT, CHICKPEA &amp; BUTTERNUT SQUASH ESTOFADO 6

Coriander crème fraiche

PAPRIKA AUBERGINE FRITTERS 4.5

Maple syrup

BLUE CHEESE &amp; BEETROOT SALAD 5.5

Candied walnuts, raspberry balsamic dressing

PAQUETA (Spring roll), BLACK RICE, SWEETCORN AND SQUASH 6.5

Mango and chilli salsa

FETA, SPINACH, RED ONION AND OLIVE TORTILLA 6

RED LENTIL AND SWEET POTATO PATÉ 6

Roger's sourdough and grapes

PEA AND SAFFRON POLENTA FRIES 5.5

Paprika and lemon alioli

## FROM THE LAND

SPANISH GYPSY BAKED BEANS 6

Merguez sausage, fried egg, harissa alioli

MAPLE AND CHILLI ALBÓNDIGA (meatballs) 6.5

Tomato and red pepper romesco

ONGLET STEAK (served pink) 8.5

Roast new potatoes and tarragon alioli

VENISON HAMBURGUESA 7

Blue cheese and crispy serrano ham

CHARGRILLED CHICKEN THIGH 7

Giant spiced cous cous, mango and mint salsa

BELLY PORK 6.5

Chorizo stuffing, caramelised apple

MOROCCAN TAGINE 7

Slow cooked spiced shoulder of lamb, toasted almonds, and chargrilled pitta

CHORIZO LOLLIPOPS 6

Quaver, parmesan crumb and honey

## POSTRES

COCONUT AND MANGO PANNACOTTA 5

Lime biscotti

CHURROS 5

Cinnamon Spanish donuts, chocolate sauce

ICE CREAMS/SORBET 5

Please ask for our selection

CHOCOLATE AND HAZELNUT BROWNIE 5.5

Raspberry Sorbet

PEANUT AND CARAMEL CHEESECAKE 5.5

Vanilla ice cream and peanut brittle

QUESO ESPAÑA 7

A selection of Spanish cheeses, Roger's sourdough and oat crackers

Please ask a member of staff about allergens and any dietary requirements