



Breads, Boards & Wibbles

- ★ Manzanilla olives marinated with lemon, rosemary and chilli 4.5
- ★ Spanish salted planeta almonds 4.5
- ★ Padron peppers seasoned with maldon sea salt 6.5
- ★ Pan catalan crushed tomato and garlic on toasted sourdough 6.5

Jamon pan catalan - crushed tomato and garlic on toasted sourdough topped with aragon gran reserva ham. 8.5

★ House breadboard - toasted sourdough, with olive tapenade, whipped chorizo butter, spanish olive oil. 8.95

Sharing platter - sliced jamon, sliced chorizo, manchego, olives, almonds, quince, homemade pickles. 18.95

Sharing platter - sliced manchego, cheddar, quince jelly, crackers, homemade pickles, fresh fruit. 15.95

If you have a food allergy or a special dietary requirement please inform a member of staff or ask for more information.

Meat

Lamb albondigas, meatballs cooked with onions, feta & manzanilla olives in a rich tomato sauce. 10.5

★ Chorizo and haricot bean stew, tomatoes, parsley, toasted sourdough. 10.75

Crispy chicken wings, spiced chilli sauce 11.5

- ★ Sticky pigs in blankets with pomegranate, pistachio, sage 8.75

Dry aged 8 oz sirloin served with romesco sauce and fresh coriander 18.95

Crispy turkey escalope, tomato and cranberry chutney 12.95

Vegetables

Tenderstem with roasted chilli 7.5

★ Crispy cauliflower wings, spiced chilli sauce 9.95

Forest mushroom and truffle aranchini, shaved manchego (plant based alternative available) 9.5

- Crispy parsnips with homemade sweet chilli sauce 7.95
- ★ Buttered cheshire new potatoes, chestnuts, crispy bacon and brie. (plant based alternative available) 7.5
- ★ Patatas bravas with tomato sauce and garlic aioli 7.5
- ★ House fries with seasonings 5.95
- ★ El bosc salad mixed leaves, butternut squash, pomegranate, manchego, toasted pumpkin seeds 7.5

Fish & Shellfish

★ Crispy squid marinated in buttermilk, fennel and spices served with a lemon and parsley aioli 9.5

Gambas pil pil with a homemade crustacean butter and toasted sourdough 12.5

★ Salt cod croquettes, lemon and caper mayo 9.5

Fillet of seabass, roasted peppers, pomegranate, mango and chilli salsa 12.95

Dessert

★ Churros with chocolate sauce 8

Creme Catalan, mulled fruit compote 8

Santiago tart, winter spiced orange & creme fraiche 8

Sticky toffee pudding, toffee sauce 8



Choose any three for 19.95 or £24.95 with a glass of mulled Sangria

Tuesday to Thursday all day



Brunch Served from 10 - 2pm

Crispy bacon and smashed avocado on toasted sourdough, toasted chilli flakes 8.95 -add a poached egg for +£2

Smoked bacon sandwich on toasted sourdough. 6

Cumberland sausage sandwich on toasted sourdough. 6.5

Pancakes with maple syrup and soft berries 6.95

Eggs your way on toast with fresh rocket on toasted sourdough 7.95
Fried, poached or scrambled

Add on: +3.95

- -Chorizo
- -Bacon
- -Sausage
- -Smoked salmon

Lunch time Served from 12 - 4pm

Soup of the day with freshly toasted sourdough 6.95

Roasted rump cap of beef, onions and gravy truffle mayonnaise served in a sourdough baguette 14.95

Roast turkey, homemade stuffing and cranberry sauce served in a sourdough baguette 12.95

Sourghfough Toasties

Why not try a soup and a toastie combo for 14.95

Ultimate three cheese toastie 7.95

Tuna melt with mozzarella & red onion 8.95

Ham and cheese toastie with 7.95

Brie, cranberry and rocket 8.95

Feeling hungry? Add some sides to your lunch offer.

House fries 5.95

Tenderstem broccoli cooked with chillies 6.95

Patatas bravas with tomato sauce and garlic aioli 7.5

Children's Menu

Cheesy garlic bread 5.5

Ham croquettes with fries and cucumber sticks 7.95

Little fish goujons with fries and cucumber sticks 7.95 Sausage, chips and cucumber 7.95

Crispy chicken goujons with fries and cucumber sticks 7.95

Lamb meatballs in a tomato sauce with fries and cucumber sticks 7.95

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