

LA DESPENSA

SOME OF OUR FAVOURITE REGIONAL SPANISH PRODUCE, SERVED SIMPLY TO ENJOY WITH GREAT DRINKS.

PARA PICAR / BAR SNACKS

PAIR WITH A CRISP BEER, CAVA, DRY WHITE WINE, FINO OR MANZANILLA

Frutos Secos V, N, GF	3.3
Mixed toasted broad beans, chickpeas & nuts	
Almonds V, N, GF	3.5
Roast salted Catalan almonds	
House Pickles V, GF	3
Sweet pickled peppers, baby gherkins, caperberries	
Gordal olives, Carmona V, GF	3.8
Giant marinated queen olives	

BREADS & TOASTS

Sourdough breads V	3.7
Rama 44 olive oil, sea salt	
Pan con tomate V	2.5
Toasted sourdough, garlic, tomato, olive oil	
Pan con tomate with jamón	5
As above, topped with hand carved jamón	
Sobrasada Ibérica & honey on toast	3.7
Soft Mallorcan black pig chorizo, Catalan rosemary honey	

HAND CARVED JAMÓN

CURED HAMS FROM DIFFERENT REGIONS, BREEDS & GRADES.

DO Teruel, Jamón serrano GF	7.5
From Toni Mata, one of Spains' finest white pig hams, 18 months cured	
DO Summum, Jamón ibérico de bellota 100% GF	17
Pure ibérico breed from Huelva, 3-4 years cured, acorn fed. Exceptional ham	
Best of both GF	13
Sample both of these side by side to compare & contrast	

REGIONAL CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Plate of cured cuts from producers we know and love for their quality	9.5
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REGIONAL CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Rosemary Villarejo curado	5.5
Rosemary coated, intense manchego style cured cheese, quince	
Baked Torta de barros to share V	9
Goey pungent Extremadura cheese, tomato shallot relish	
Selection N	12.5
Small batch produced cheeses, accompaniments, baked coca toasts	

WEEKDAY LUNCH 11.30AM - 6PM

Enjoy any 2 dishes from our superb express lunch menu for just 7.50

*restrictions apply

PLEASE INFORM THE MANAGER OF ANY ALLERGIES YOU HAVE WHEN YOU ORDER.

GLUTEN FREE (GF), VEGETARIAN (V) & DISHES CONTAINING NUTS (N) ARE HIGHLIGHTED ON THE MENU. SHOULD YOU WISH TO SEE OUR SEPARATE VEGAN MENU, PLEASE ASK.

WE HAVE A FULL ALLERGEN MENU FOR FURTHER ALLERGENS SHOULD YOU WISH TO SEE IT. A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL TABLES, ALL GOING TO OUR TEAM.

DE LA COCINA

FROM THE KITCHEN, PREPARED AND COOKED TO ORDER. DISHES COME TO THE TABLE AS AND WHEN THEY ARE READY. IF YOU'D LIKE DISHES SERVED TOGETHER, PLEASE ASK.

44 CLASSICS

TAPAS DISHES WE STARTED OUT WITH IN 2002, USING SPANISH RECIPES WE'VE ADAPTED AND HONED OVER TIME.

Patatas Bravas V, GF	4.2
Triple cooked potatoes, smokey bravas sauce, sherry alioli	
Padron Peppers V, GF	4.5
Galician green peppers, olive oil, sea salt. Some hot, some not!	
Tortilla V, GF	6.2
Piquillo, caramelised onion & Arlington egg tortilla, served slightly runny	
Buñuelos	6.5
Wild prawn & crab fritters, spring onion & lemon salsa	
Boquerones GF	4.8
Hand filleted Cádiz cured anchovies	
Chipirones	7
Dusted whole chipirón squid, mojo rojo, lime	
Croquetas	5.8
Jamón ibérico croquetas	
Chorizo GF	6.5
Basque cider poached chorizo	

SEASONAL TAPAS

Ensalada V	5
Gem, apple & cured señorío salad, px dressing, coca migas	
Tomatoes V	6
Seasonal tomatoes, avocado, herb migas	
Carrots V, GF, N	6
Caramelised heritage carrots, hazelnut & green herbs	
Pisto V	6.5
Spanish ratatouille, crispy cacklebean egg, truffled manchego	
Pulpo N	8.5
Octopus a la plancha, chistorra, courgette salad, ajo blanco	
Hake	6.7
Crispy hake, piquillo	
Arroz Negro GF	7.5
Cod a la plancha, ink braised bomba rice	
Ceviche de Dorada GF	7.5
Citrus cured sea bream, avocado, cucumber	
Duck Bocadillo	4.8
Confit duck & smoked morcilla roll, apple & fennel	
Cordero GF	8.95
Sherry braised lamb neck fillet, peas, greens	
Duroc Pork GF	7
Quince glazed Duroc belly pork, moruños spiced aubergine, pomegranate	
Salt-aged Beef GF	8.9
Picanha steak a la plancha, roast red onion purée, marinated courgette	



DON'T FORGET TO CHECK OUT THE DRINKS MENU FOR MORE EXCELLENT POST TAPAS GIN AND TONICS, SHERRIES AND COCKTAILS.

DESSERTS

INSPIRED BY SPANISH CLASSICS & EXCEPTIONAL PRODUCE

Tarta V	6
Crema Catalana tart, orange curd yoghurt sorbet	
Bizcocho V, GF, N	6
Valencian orange & almond cake, seasonal ripple ice cream, poached fruits	
Trifle	6
Mango, sherry & chocolate trifle	
Trufas V, GF	6
Dark chocolate truffles with a side of Pedro Ximénez sherry	

HOMEMADE ICES

Orange curd yoghurt sorbet V, GF	
Seasonal ripple ice-cream V, GF	
Chocolate truffle ice-cream V, GF	
PX espresso martini ice-cream V, GF	
Seasonal vegan sorbet V, GF	
2.5 each or a selection of 3 for 7	

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SUNDAYS

Treat yourself to our Spanish Sunday sharing feast.
Book a table now for a great alternative Sunday roast.

VILARNAU & XIXARITO ROOMS

Special occasion coming up? Our gorgeous private dining rooms are available for hire for parties up to 12 for a Spanish feast and celebration.

POST FEAST DRINKS

PERFECT AFTER LUNCH, DINNER OR ANY GRAZING IN BETWEEN

SPANISH SERVES

Zoco Pacharán, 50ml	3.5
Navarre Sloe liqueur from the Basque Country	
Ponche Caballero, 50ml	4
Famous digestif from El Puerto de Santa Maria — sherry & brandy, sweetened with orange & herbs	
Licor 43, 25ml	3
Sweet liqueur made with 43 different aromatics	

COCKTAILS

PLEASE SEE OUR DRINKS MENU FOR A FULL LIST. THESE THOUGH ARE PERFECT POST EATING

Café Solo Martini	8.5
Vanilla Finlandia vodka, local roast espresso, licor 43, px sherry	
Sherry Trifle N	8
Brockmans gin, Micaela cream sherry, raspberry, flaked almond, cream	
Pineapple & Blood Orange Daiquiri	9
Plantation pineapple rum, Solerno blood orange, citrus	
Piquillo Pepper Fix	8
Chipotle chilli El Jimador Blanco tequila, piquillo pepper, Cointreau, agave nectar	

SPANISH BRANDY

Soberano, 5yr Reserva, 36% Jerez	3
Veterano, Solera, 36% El Puerto	3
Torres 10-yr G. Reserva, 38% Barcelona	3
Torres Jaime 1, 30-yr, 38% Barcelona	7
Carlos 1, 12-yr Reserva, 38% Jerez	4.5
Lepanto, Oloroso Viejo, 36% Jerez	8

COFFEE, TEA, HOT CHOCOLATE

Espresso, cortado or your favourite extraction, using our bespoke roast from Extract Coffee, Bristol.

Loose leaf teas

El Canario hot chocolate

The most incredible Spanish hot chocolate from the Sierra de Gredos Mountains in the Province of Ávila. Gredos Norte is a third-generation family producer. We have used this hot chocolate for over 16 years

