

ALLERGEN/ DIETARY

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLOSCS CRUSTACEAN DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

allergens only reference specific ingredients within each dish.

please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen.

GLUTEN please note that we cannot scientifically guarantee any of our food or drink we serve is “Gluten-Free” as we use gluten containing ingredients in our kitchens & bars.

TREE NUTS** may include almonds, brazil nuts, cashews, pecans, pistachio & walnuts.

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request.

V vegetarian

snacks & charcuterie

gordal olives marinated in thyme, orange & garlic 4,75

VEGAN SOYA SULPHITES

Valencian almonds 4,25

VEGAN NUTS-ALMONDS

Basque anchovies 4,25

FISH SULPHITES

padrón peppers with sea salt 5,95

VEGAN GLUTEN-WHEAT SOYA

Manchego d.o. quince & torta

de aceite 11,50

GLUTEN-WHEAT DAIRY

Spanish cured meats

pickled fennel & capers:

18 month aged serrano ham,

Ibérico chorizo, Ibérico

salchichón 13,95

SULPHITES

para picar

snack selection; cured meats,

Manchego d.o, mixed peppers

(padrón & stuffed peppadew),

pickles, quince & picos de pan

17,95

GLUTEN-WHEAT DAIRY

SOYA SULPHITES

bread & dips grilled pan de

cristal, hummus, carrot &

cumin purée 7,95 v

MAKE IT VEGAN GLUTEN-WHEAT

DAIRY SESAME SEEDS SOYA

SULPHITES

Catalan bread grilled pan de

cristal with olive oil & fresh

tomato 5,95

VEGAN

GLUTEN-WHEAT SULPHITES

cocas

fresh flatbreads

sobrasada & goats cheese Mallorcan sobrasada, red onion, guindillas, hot honey 10,50

GLUTEN-WHEAT DAIRY MUSTARD SULPHITES

tiger prawn & chorizo piperade, lemon aioli, rocket 10,95

CELERY GLUTEN-WHEAT CRUSTACEAN EGG SOYA

caprese sunblush & vine tomatoes, mozzarella, basil & Valencian almond pesto 9,85 v

GLUTEN-WHEAT DAIRY NUTS-ALMONDS

Spanish hot chorizo, pepperoni, tomato,

mozzarella, guindillas 10,50

CELERY GLUTEN-WHEAT DAIRY SOYA SULPHITES

Peshwari butternut squash, coconut, chilli, sultanas,

honey, coriander, toasted almonds 9,85 v

GLUTEN-WHEAT NUTS-ALMONDS SOYA SULPHITES

GLUTEN-WHEAT NUTS-ALMONDS SOYA SULPHITES

meat & fish

baby chorizo from La Rioja, glazed in honey

& sherry vinegar 6,95

SOYA SULPHITES

chorizo, patatas & poached egg harissa yoghurt, dukkah 8,95

GLUTEN-WHEAT DAIRY NUTS SESAME SEEDS EGG SOYA

garlic & chilli prawns lemon, parsley, guindilla 8,75

CRUSTACEAN SOYA SULPHITES

jamón & cheese croquettes 7,50

GLUTEN-WHEAT DAIRY EGG SOYA

sweet & sticky crispy px beef spring onions, sesame,

red chilli 10,50

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon

aioli, pickled red onion 9,50

GLUTEN-WHEAT FISH NUTS-PEANUTS

SESAME SEEDS EGG SOYA SULPHITES

chicken tenders buttermilk fried fillets, green mojo,

garlic aioli 8,95

GLUTEN-WHEAT DAIRY EGG SOYA SULPHITES

baresca meatballs local pork belly & loin meatballs in a spiced tomato

sauce, Manchego 8,50

CELERY DAIRY SOYA MUSTARD SULPHITES

pork belly tacos braised local pork, kimchi cabbage, chipotle

& lime mayonnaise 8,95

GLUTEN-WHEAT NUTS-PEANUTS EGG

salmon ‘tikka’ red mojo marinated salmon fillet, Bombay potato,

curried mayonnaise 10,95

FISH EGG SOYA MUSTARD SULPHITES

Moroccan chicken tagine feta, red onion & coriander 8,95

CELERY DAIRY SOYA SULPHITES

vegan & vegetables

grilled mushrooms with goats cheese basil & Valencian almond pesto,

toasted almonds 6,95 v

DAIRY NUTS-ALMONDS SOYA

rose harissa, feta & courgette tortilla (cooked to order)

lemon aioli 7,95 v

DAIRY EGG SOYA

Boqueria bowl salad bowl with hummus, spinach, kimchi cabbage,

wild rice, cous cous, pecans, pickled vegetables, maple & sesame

glazed butternut squash, tahini & turmeric dressing 7,95

VEGAN

GLUTEN-WHEAT NUTS-PEANUTS|PECAN SESAME SEEDS SULPHITES

Catalan broccoli grilled tenderstem with romesco sauce,

toasted almonds 6,50

VEGAN SULPHUR DIOXIDE NUTS-ALMONDS SOYA

aubergine & tomato gratin mild spiced tagine glazed with green

chilli & cheese 7,50 v

MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD

patatas bravas spiced tomato & red pepper sauce, confit garlic aioli 6,50 v

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

tempura halloumi fritters chimichurri yoghurt 7,50 v

GLUTEN-WHEAT DAIRY SOYA SULPHITES

Korean cauliflower gochujang, spring onion & sesame seeds 7,25

VEGAN GLUTEN-WHEAT SESAME SEEDS SOYA MUSTARD SULPHITES

butternut squash, chilli, sultana & coriander empanadillas

feta, honey & dukkah 6,95 v

MAKE IT VEGAN

mushroom risoni orzo pasta, mushrooms, vegetarian Parmesan

& chive cream sauce 6,95 v

GLUTEN-WHEAT DAIRY SOYA SULPHITES

desserts

VEGAN DESSERT
AVAILABLE ON REQUEST

crema Catalana 7,50 v

DAIRY EGG

Eton mess meringue, whipped cream, raspberries,

Seville orange curd, white chocolate 7,50 v

DAIRY EGG SOYA

chocolate brownie chocolate sauce, orange mascarpone 7,50 v

DAIRY EGG

churros (Spanish doughnuts) chocolate sauce 7,50 v

GLUTEN-WHEAT DAIRY SOYA

ice cream selection crunchy turrón 6,75 v

DAIRY NUTS TREE NUTS** EGG SOYA

churros & coffee

your choice of coffee

or tea to accompany a

smaller portion of our

churros with chocolate

sauce 6,95 v

GLUTEN-WHEAT

DAIRY SOYA

coffee

all served with

double shot espresso

espresso 3,50

americano 3,65

DAIRY

cappuccino 3,95

DAIRY

cortado 3,65

DAIRY

latte 4,25

DAIRY

tea

one person pot English breakfast, decaffeinated breakfast tea,

Earl Grey 3,95

DAIRY

herbal teas glass camomile, peppermint, green tea & peach,

lemongrass & ginger, jasmine tea pearls 3,50

DAIRY

tapas

ALLERGEN/DIETARY

barescatapas

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLOSCS CRUSTACEAN

DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

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VEGAN **MAKE IT VEGAN** some of our dishes are vegan or can be made vegan on request.

V vegetarian

menú del día 18,50

your choice of Catalan bread or marinated olives, plus two tapas & one side

tapas

sweet potato, chickpea, coconut, peanut & spinach tagine VEGAN NUTS-PEANUTS SOYA

chicken tenders buttermilk fried fillets, green mojo, garlic aioli GLUTEN-WHEAT DAIRY EGG SOYA SULPHITES

pork belly tacos braised local pork, kimchi cabbage, chipotle & lime mayonnaise GLUTEN-WHEAT NUTS-PEANUTS EGG

aubergine & tomato gratin mild spiced tagine glazed with

green chilli & cheese V MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD

grilled mushrooms with goats cheese basil & Valencian almond pesto, toasted almonds V DAIRY NUTS-ALMONDS SOYA

garlic & chilli prawns lemon, parsley, guindilla CRUSTACEAN SOYA SULPHITES

butternut squash, chilli, sultana & coriander empanadillas

feta, honey & dukkah V MAKE IT VEGAN GLUTEN-WHEAT DAIRY NUTS-HAZELNUTS SESAME SEEDS

baresca meatballs local pork belly & loin meatballs in a spiced

tomato sauce, Manchego CELERY DAIRY SOYA MUSTARD SULPHITES

cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon aioli, pickled red onion 2,50pp supplement

GLUTEN-WHEAT FISH NUTS-PEANUTS SESAME SEEDS EGG SOYA SULPHITES

baby chorizo from La Rioja, glazed in honey & sherry vinegar SOYA SULPHITES

Korean cauliflower gochujang, spring onion & sesame seeds VEGAN

GLUTEN-WHEAT SESAME SEEDS SOYA MUSTARD SULPHITES

crispy fried squid in a light coating of cumin, turmeric & paprika flour, lemon aioli GLUTEN-WHEAT MOLLOSCS EGG SOYA

salmon 'tikka' red mojo marinated salmon fillet, Bombay potato, curried mayonnaise

FISH EGG SOYA MUSTARD SULPHITES

sweet & sticky crispy px beef spring onions, sesame, red chilli 2,50pp supplement

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

mushroom risoni orzo pasta, mushrooms, vegetarian Parmesan & chive cream sauce V

GLUTEN-WHEAT DAIRY SOYA SULPHITES

tempura halloumi fritters chimichurri yoghurt V GLUTEN-WHEAT DAIRY SOYA SULPHITES

sides

Catalan broccoli grilled tenderstem with romesco sauce, toasted almonds VEGAN SULPHUR DIOXIDE NUTS SOYA

patatas bravas spiced tomato & red pepper sauce, confit garlic aioli V MAKE IT VEGAN

CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

giant couscous, wild rice & spinach salad pecan, feta, cranberry, carrot, courgette, lemon dressing V MAKE IT VEGAN

GLUTEN-WHEAT DAIRY NUTS-PECAN SESAME SEEDS SULPHITES

to finish

choose any one of our delicious **desserts** or **coffee & churros** for just 4,95

ALLERGEN /DIETARY

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLUSCS CRUSTACEAN DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

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VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request

MAIN MENU 8,95

includes one main dish, one side,
small glass of fruit juice
available from 11.45am

1. choose your tapas dish

freshly made tomato & mozzarella flatbread

V MAKE IT VEGAN SULPHITES GLUTEN-WHEAT
DAIRY SOYA

freshly made tomato, mozzarella & salami flatbread

SULPHITES GLUTEN-WHEAT DAIRY SOYA MUSTARD

spicy meatballs with tomato sauce & cheese

CELERY SULPHITES DAIRY SOYA MUSTARD

sweet & sticky crispy px beef spring onion, sesame

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

spicy aubergine & tomato tagine yoghurt & coriander

MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD SULPHITES

cod tacos baby gem, lemon aioli

GLUTEN-WHEAT FISH EGG SOYA

mushroom risoni (rice shaped pasta) with creamy sauce

V SULPHITES GLUTEN-WHEAT DAIRY SOYA

2. choose your side

French fries V VEGAN GLUTEN-WHEAT SOYA

patatas bravas spiced tomato sauce, garlic aioli V

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

tomato & cucumber salad V VEGAN

sautéed vegetables VEGAN

3. choose your fruit juice

apple, orange, pineapple, cranberry

add a sweet treat for 1,95

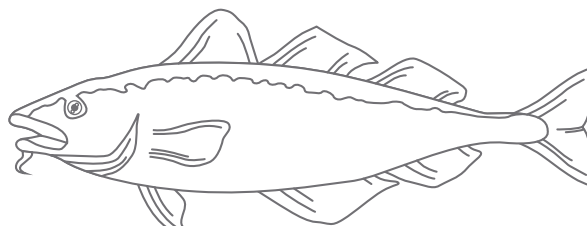
two scoops of ice cream vanilla, strawberry or chocolate

DAIRY TREE NUTS** EGG

churros Spanish doughnuts with chocolate sauce

GLUTEN-WHEAT DAIRY SOYA

escabeaenies



soft drinks

limonata 3,25

aranciata 3,25

fresh juices 3,15

coca cola 3,75 / diet coke 3,75

organic ginger beer 3,85

elderflower pressé 3,85

sangria



classic red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,95 / **carafe** 18,50



raspberry & limoncello white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,95 / **carafe** 18,50



mango & passion fruit white wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 8,25 / **carafe** 19,50



mixed berry rosé wine, blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 8,05 / **carafe** 18,95

mocktails

cherry & almond sour

cherry, pineapple, almond, fresh lemon 3,95

strawberry & coconut colada

coconut milk, strawberry, fresh lime 4,25

apple & pear cooler

apple, pear, lemon, soda 3,95



beer & cider

leon 4.0%



Staffordshire

craft lager, brewed by freedom **pint** 5,95 / **half** 3,00

mahou 5.1%

Madrid **pint** 6,75 / **half** 3,40

camden pale ale 4.0%

London **pint** 6,50 / **half** 3,25

estrella damm daura 5.4%

Barcelona

award winning gluten free pilsner **330ml** 4,95

maeloc 4.5%

Galicia refreshing dry cider **330ml** 4,85

cider mayador 4.1%

Castilla y Leon light & clean medium cider **330ml** 4,85

brewdog lost 0.5% Ellon

330ml 4,15

san miguel 0.0%

Madrid **330ml** 3,85



gin tonica 35ml blended with fever tree tonic



gin xoriguer Menorca

a cult gin from Mahón & the only gin along with Plymouth to have a designation of origin, served with fresh lemon 8,50



tanqueray flor de Sevilla London

made with bittersweet Seville oranges to deliver fruitful & zesty taste; served with a squeezing wedge of orange 9,50



nordes atlantic Galicia, Spain

made with an albariño-grape-based spirit & Galician botanicals such as samphire, eucalyptus & lemon verbena; garnished with citrus 10,50



puerto de indias peach gin

Seville, Spain peach, orange & elderflower gin garnished with lemon & orange 8,50



puerto de indias strawberry gin

Seville, Spain

created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 9,50



mascaró gin 9 Vilafranca, Spain

double distilled with one botanical: wild juniper- proof that simple can be beautiful; garnished with fresh lime 8,95

vermut

classic Catalan apéritif, served over ice with citrus.

add lemonade for 1,20

rojo red vermouth 3,75

blanco white vermouth made with over 20 botanicals 3,75

reserva

aged for nine months in oak 4,50



jerez

fino

dry, light, crisp **50ml** 4,15

amontillado

aged fino, nutty **50ml** 4,75

pedro ximénez

luscious & sweet **50ml** 5,50

digestivo

melody crema catalana

this authentic Catalan cream liqueur is an excellent alternative to Baileys; served over ice 50ml 4,50

Spanish brandy

fernando de castilla reserva 25ml 4,75

peinado gran reserva 20 yrs

oak-matured in sherry cask 25ml 8,95

peinado gran reserva 100 yrs

ultra-premium brandy from the oldest distillery in Spain 25ml 13,95

white wine

BIN 9 **house white**

Bodegas Verum, Spain 12.5%
bright hay & fennel flavours
interlaced with plums & pears
VEGAN bottle 23,50
175ml 6,35 / 250ml 8,45

BIN 11 pinot grigio

Sartori, Italy 12%
VEGAN bottle 24,95
175ml 7,05 / 250ml 9,35

BIN 12 **sauvignon blanc**

Tarapaca, Chile 12.5%
bottle 27,50 / 175ml 7,35 /
250ml 9,65

BIN 13 **QL Vinho Verde**

Quinta da Lixa, Portugal 10.5%
aromatic green apple,
melon & white peach
VEGAN bottle 28,95

BIN 14 rioja blanco

Bodega Vintae, Spain 12.5%
VEGAN bottle 29,95

BIN 15 chardonnay

Vintae, Spain 12.5%
an exotic Spanish chardonnay;
a juicy mouthful of tropical fruits
VEGAN bottle 31,95

BIN 17 **sauvignon blanc**

Wairarapa, NZ 13.5%
From the interesting sub region of
Gladstone this delicious New Zealand
classic is intense with Gooseberries,
green pepper & lime **bottle 36,95**

BIN 18 albariño

'Alba Martin' Martin Codax, Spain 12.5%
flavours of ripe lemons & peach;
stunning wine **VEGAN** bottle 37,50

BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13%
the classic Greek assertiko grape,
sauvignon-esque & truly delicious
VEGAN bottle 41,00



red wine

BIN 20 **house red**

Bodegas Verum, Spain 13.5%
a palate of black fruit,
lightened by a fragrant
hint of spice **VEGAN**
bottle 23,50 / 175ml 6,35
/ 250ml 8,45

BIN 22 merlot

Tarapaca, Chile 13%
bottle 27,95 / 175ml 7,45
/ 250ml 9,75

BIN 23 **sangiovese**

Vina Falerña, Chile 14%
northern Chile's take on juicy
Chianti: full of black cherry,
red berries & a touch of
vanilla **VEGAN** bottle 29,50

BIN 25 rioja **tempranillo**

Bodega Vintae, Spain 13.5%
VEGAN bottle 31,50
175ml 8,15 / 250ml 10,80

BIN 26 malbec

Trapiche, Argentina 13.5%
VEGAN bottle 33,95

BIN 27 crianza

Bodegas Añadas, Spain 14%
rich & powerful crianza
from Navarra; merlot-
tempranillo blend
- offering generous
red fruit & a touch of spice
VEGAN bottle 32,95

BIN 28 primitivo

Puglia, Italy 12.5%
lush with blackberries
& currants on the palate,
nutmeg, liquorice &
vanilla on the nose
bottle 35,95

BIN 29 **garnacha organic**

Terra Alta, Spain 13.5%
silky & vibrant garnacha
from master sommelier
turned winemaker Franck
Massard **bottle 37,95**

BIN 30 syrah

Quinta Do Crasto,
Portugal 14.5%
Crasto's flagship syrah
(shiraz), brimming with
berries & perfumed with
clove, cinnamon & vanilla
VEGAN bottle 49,95

rosé wine

BIN 40 rama rosado

Bodegas Covinas, Spain 12%
a delicate blend of garnacha &
bobal; red fruits with a snap of
acidity **VEGAN** bottle 23,50
175ml 6,35 / 250ml 8,45

BIN 41 **cabernet sauvignon rosé**

Vina San Pedro, Chile 12.5%
pale, bright & crisp. wild
strawberries with a touch
of spice **bottle 29,50**

BIN 42 rioja rosado

Sierra Cantabria, Spain 13%
Cantabria, one of the most iconic
estates in Rioja offers a delightful red
berry, pomegranate & fennel flavoured
rosé: elegant & sophisticated
VEGAN bottle 35,50

cava

BIN 1 cava

Pere Ventura, Spain 11.5%
smart, fresh cava
bottle 29,95 / 125ml 6,55

BIN 2 cava rosado

Pere Ventura, Spain 11.5%
lively pink cava **bottle 33,95**

BIN 3 cava

Terra Alta, Spain 11.5%
master sommelier & winemaker's
Franck Massards' signature cava;
fresh green apples, a lemon & lime
twist & hint of honeysuckle; artisan
& crafted **VEGAN** bottle 39,95

BIN 4 **cava gran reserva**

Pere Ventura, Spain 11.5%
full bodied, intense &
aromatic; seriously
good **bottle 49,95**



In the event that a wine is not available, we will endeavour to replace with a suitable alternative.

soft drinks

limonata 3,25 **VEGAN**

aranciata 3,25 **VEGAN**

fresh juices 3,15 **VEGAN**

coca cola 3,75 / **diet coke** 3,75 **VEGAN**

organic ginger beer 3,85 **VEGAN**

elderflower pressé 3,85 **VEGAN**

sangria

classic red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

raspberry & limoncello white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

gin tonica

35ml blended with fever tree tonic

gin xoriguer Menorca

a cult gin from Mahón and the only gin along with Plymouth to have a designation of origin, served with fresh lemon 8,50 **SULPHITES**

tanqueray flor de Sevilla London

made with bittersweet Seville oranges to deliver fruitful and zesty taste; served with a squeezing wedge of orange 9,50 **VEGAN**

nordes atlantic Galicia, Spain made with an albariño-grape-based spirit and Galician botanicals such as samphire, eucalyptus and lemon verbena; garnished with citrus 10,50 **SULPHITES**

mocktails

cherry & almond sour

cherry, pineapple, almond, fresh lemon 3,95 **VEGAN** **NUTS-ALMONDS**

strawberry & coconut colada

coconut milk, strawberry, fresh lime 4,25 **VEGAN**

apple & pear cooler

apple, pear, lemon, soda 3,95 **VEGAN**

mango & passion fruit white wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 8,25 / **carafe** 19,50 **VEGAN** **SULPHITES**

mixed berry rosé wine, blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 8,05 / **carafe** 18,95 **VEGAN** **SULPHITES**

puerto de indias peach gin

Seville, Spain peach, orange and elderflower gin garnished with lemon & orange 8,50 **VEGAN**

puerto de indias strawberry gin

Seville, Spain created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 9,50 **VEGAN**

mascaró gin 9

Vilafranca, Spain double distilled with one botanical: wild juniper-proof that simple can be beautiful; garnished with fresh lime 8,95 **SULPHITES**

beer & cider

leon 4.0%

Staffordshire

craft lager, brewed by freedom

pint 5,95 / **half** 3,00 **VEGAN**

GLUTEN-MALTED BARLEY

mahou 5.1%

Madrid **pint** 6,75 / **half** 3,40 **VEGAN**

GLUTEN-MALTED BARLEY

camden pale ale 4.0%

London **pint** 6,50 / **half** 3,25

VEGAN **GLUTEN-BARLEY/WHEAT**

estrella damm daura 5.4%

Barcelona award winning gluten free

pilsner **330ml** 4,95 **VEGAN**

maeloc 4.5%

Galicia refreshing dry cider **330ml** 4,85

VEGAN **SULPHITES**

cider mayador 4.1%

Castilla y Leon light & clean

medium cider **330ml** 4,85 **SULPHITES**

brewdog lost 0.5%

Ellon **330ml** 4,15 **GLUTEN-BARLEY** **DAIRY**

san miguel 0.0%

Madrid **330ml** 3,85 **VEGAN**

GLUTEN-MALTED BARLEY

digestivo

melody crema catalana

this authentic Catalan cream liqueur

is an excellent alternative to Baileys;

served over ice 50ml 4,50 **DAIRY** **EGG**

Spanish brandy

fernando de castilla reserva

25ml 4,75 **VEGAN** **SULPHITES**

peinado gran reserva 20 yrs

oak-matured in sherry cask

25ml 8,95 **VEGAN**

peinado gran reserva 100 yrs

ultra-premium brandy from

the oldest distillery in Spain

25ml 13,95 **VEGAN**

vermut

classic Catalan apéritif,

served over ice with citrus.

add lemonade for 1,20

rojo red vermouth 3,75 **SULPHITES**

blanco white vermouth made

with over 20 botanicals 3,75 **SULPHITES**

reserva aged for nine months

in oak 4,50 **SULPHITES**

ALLERGEN/DIETARY

LUPIN **CELERY** **SULPHUR DIOXIDE**

GLUTEN **FISH** **MOLLOSCS** **CRUSTACEAN**

DAIRY **NUTS** **SESAME SEEDS** **EGG**

SOYA **MUSTARD** **SULPHITES**

V vegetarian * vegetarian Parmesan substitute

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jerez

fino

dry, light, crisp **50ml** 4,15

VEGAN **SULPHITES**

amontillado

aged fino, nutty **50ml** 4,75

VEGAN **SULPHITES**

pedro ximénez

luscious & sweet **50ml** 5,50

SULPHITES

white wine

BIN 9 house white

Bodegas Verum, Spain 12.5%
bright hay & fennel flavours
interlaced with plums & pears
bottle 23,50 / 175ml 6,35 / 250ml 8,45
VEGAN **SULPHITES**

BIN 11 pinot grigio

Sartori, Italy 12%
bottle 24,95 / 175ml 7,05 / 250ml 9,35
VEGAN **SULPHITES**

BIN 12 sauvignon blanc

Tarapaca, Chile 12.5%
bottle 27,50 / 175ml 7,35 / 250ml 9,65
SULPHITES

BIN 13 QL Vinho Verde

Quinta da Lixa, Portugal 10.5%
aromatic green apple,
melon & white peach
bottle 28,95 **VEGAN** **SULPHITES**

BIN 14 rioja blanco

Bodega Vintae, Spain 12.5%
bottle 29,95 **VEGAN** **SULPHITES**

BIN 15 chardonnay

Vintae, Spain 12.5%
an exotic Spanish chardonnay;
a juicy mouthful of tropical fruits
bottle 31,95 **VEGAN** **SULPHITES**

BIN 17 sauvignon blanc

Wairarapa, NZ 13%
From the interesting sub region of
Gladstone this delicious New Zealand
classic is intense with Gooseberries,
green pepper & lime bottle 36,95
SULPHITES

BIN 18 albariño

'Alba Martin' Martin Codax, Spain 12.5%
flavours of ripe lemons & peach;
stunning wine bottle 37,50
VEGAN **SULPHITES**

BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13%
the classic Greek assertiko grape,
sauvignon-esque & truly delicious
bottle 41,00 **VEGAN** **SULPHITES**

red wine

BIN 20 house red

Bodegas Verum, Spain 13.5%
a palate of black fruit,
lightened by a fragrant
hint of spice bottle 23,50
175ml 6,35 / 250ml 8,45
VEGAN **SULPHITES**

BIN 22 merlot

Tarapaca, Chile 13%
bottle 27,95 / 175ml 7,45
/ 250ml 9,75 **SULPHITES**

BIN 23 sangiovese

Vina Falerña, Chile 14%
northern Chile's take on juicy
Chianti: full of black cherry,
red berries & a touch of
vanilla bottle 29,50
VEGAN **SULPHITES**

BIN 25 rioja tempranillo

Bodega Vintae, Spain 13.5%
bottle 31,50 175ml 8,15 /
250ml 10,80 **VEGAN** **SULPHITES**

BIN 26 malbec

Trapiche, Argentina 13.5%
bottle 33,95 **VEGAN** **SULPHITES**

BIN 27 crianza

Bodegas Añadas, Spain 14%
rich & powerful crianza from
Navarra; merlot-tempranillo
blend - offering generous
red fruit & a touch of spice
bottle 32,95
VEGAN **SULPHITES**

BIN 28 primitivo

Puglia, Italy 12.5%
lush with blackberries &
currants on the palate,
nutmeg, liquorice & vanilla
on the nose bottle 35,95
SULPHITES

BIN 29 garnacha organic

Terra Alta, Spain 13.5%
silky & vibrant garnacha from
master sommelier turned
winemaker Franck Massard
bottle 37,95 **SULPHITES**

BIN 30 syrah

Quinta Do Crasto,
Portugal 14.5%
Crasto's flagship syrah
(shiraz), brimming with
berries & perfumed
with clove, cinnamon
& vanilla bottle 49,95
VEGAN **SULPHITES**

rosé wine

BIN 40 rama rosado

Bodegas Covinas, Spain 12%
a delicate blend of garnacha &
bobal; red fruits with a snap of acidity
bottle 23,50 175ml 6,35 / 250ml 8,45
VEGAN **SULPHITES**

BIN 41 cabernet sauvignon rosé

Vina San Pedro, Chile 12.5%
pale, bright & crisp. wild
strawberries with a touch
of spice bottle 29,50
SULPHITES

BIN 42 rioja rosado

Sierra Cantabria, Spain 13%
Cantabria, one of the most iconic
estates in Rioja offers a delightful red
berry, pomegranate & fennel flavoured
rosé: elegant & sophisticated bottle 35,50
VEGAN **SULPHITES**

cava

BIN 1 cava

Pere Ventura, Spain 11.5% smart, fresh
cava bottle 29,95 / 125ml 6,55 **SULPHITES**

BIN 2 cava rosado

Pere Ventura, Spain 11.5%
lively pink cava bottle 33,95 **SULPHITES**

BIN 3 cava

Terra Alta, Spain 11.5%
master sommelier & winemaker's
Franck Massards' signature cava;
fresh green apples, a lemon &
lime twist and hint of honeysuckle;
artisan & crafted bottle 39,95
VEGAN **SULPHITES**

BIN 4 cava gran reserva

Pere Ventura, Spain 11.5%
full bodied, intense & aromatic;
seriously good bottle 49,95 **SULPHITES**

*In the event that a wine is not available, we will
endeavour to replace with a suitable alternative.*