

SMALL PLATES MENU

We cook our flatbreads to order in our wood oven. The idea is to choose as many or as few as you'd like to suit your appetite. We recommend 2-3 plates per person with the flatbread.

FOR THE TABLE

| | |
|-------------------------------------|-----|
| Sourdough Flatbread | 3 |
| Kikos - salted Spanish corn kernels | 3 |
| Green Gordal olives | 4.5 |
| Salted Valencian Marcona almonds | 4.5 |

VEGETABLES & SALADS

| | |
|--|-----|
| Houmous, smoked paprika & crispy chickpeas | 4.5 |
| Beetroot borani, yogurt, walnuts & feta | 6.5 |
| Hand cut chips with red pepper & tomato ketchup, garlic mayonnaise | 5.5 |
| Grilled mushrooms, sourdough toast | 9 |
| Radicchio salad, Barkham Blue & walnuts | 6.5 |
| Fried falafel with green tahini | 7 |
| Mixed leaf salad with Spenwood | 5.5 |
| Onion squash with labneh & harissa | 6 |
| Marinate artichokes, sourdough toast | 8 |

FISH, MEAT & CHEESE

| | |
|--|-----|
| Grilled pork & roasted red pepper sausage with Dijon mustard | 6 |
| Grilled chicken & harissa aioli | 8.5 |
| Morcilla de Burgos & quince alioli | cp7 |
| Spenwood – hard pressed ewes milk cheese | 5.5 |
| Burrata from La Latteria with basil oil & Aleppo chilli | 9 |
| Buñuelos – fish fritters – alioli & lemon | 7.5 |
| Boquerones | 6 |

A discretionary 12.5% service charge is added to your bill. Our dishes contain allergens - for more information please speak to a member of staff.

GUEST BEER

Ding – 5.5 Keller lager 440ml Can 4.9%

Tempo – 5.5 Session IPA 440ml Can 4%