

POOLSIDE BAR MENU

We cook our flatbreads to order in our wood oven and serve them with a seasonal selection of small plates. 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.

Green Gordal olives – 4.5

Salted Valencian Marcona almonds – 4.5

Kikos - salted Spanish corn kernels – 3

Sourdough flatbread – 3

VEGETABLES & SALADS

Houmous, smoked paprika & crispy chickpeas – 4.5

Beetroot borani & feta – 6.5

Patatas bravas, alioli – 5.5

Spanish tortilla, alioli – 6.5

White cabbage salad, parmesan & olive oil – 5

Padron peppers – 5

Fried falafel with green tahini – 6.5

FISH, MEAT & CHEESE

Oak smoked chorizo, cooked in cider – 6.5

Morcilla de Burgos & quince alioli – 7

Lamb merguez sausages & whipped feta – 7.5

Cave aged Manchego & membrillo – 5.5

Shell on wild Atlantic prawns, garlic butter, sweet herbs – 9.5

Pickled Cantabrian Boquerones – 6.5

Grilled sardines, walnut tarator – 9

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.