

## SMALL PLATES 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.*

### FOR THE TABLE

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 – middle eastern dip of roasted beetroot, yogurt, walnuts & feta	6.5
Patatas Bravas, alioli	5.5
Radicchio salad, Cashel Blue & walnuts	6.5
Mix leaf salad with spenwood	5.5
Shaved courgette with feta & mint	5.5
Fried falafel with green tahini	7
Spanish style sweet onion tortilla with alioli	6

### FISH, MEAT & CHEESE

Oak smoked chorizo cooked in cider	7
Lamb merguez sausages & whipped feta	7.5
Morcilla de Burgos & quince alioli	7
Spenwood – hard pressed Ewes milk cheese	5.5
Baked shell on prawns with garlic butter	9
Buñuelos – fish fritters – alioli & lemon	7.5
Grilled sardines with garlic butter & lemon	8.5

*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.*