

GROUP TAPAS SHARING MENU

£25 per person

Includes half a bottle of house wine.

Pre-booking required. Applicable for parties of 8 or more.

Harissa-roasted squash, feta & pistachio toast (V)

Crispy seabass, kataifi pastry, mojo verde mayonnaise

Gambas a la plancha with garlic & chilli (WF)

Chicken saltimbocca, crispy polenta, jamon & sage butter

Pork belly pinxo (WF)

Beetroot salad with yoghurt, almonds & molasses (V,WF)

Patatas bravas (V)

Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)

Add a dessert for £5 per person

Rice pudding brûlée served chilled with orange & pistachio (VG, WF)

Burnt Basque cheesecake with sangria poached pear

(V) Vegetarian (VG) Vegan (WF) Wheat Free



GROUP PIZZA SHARING MENU

£20 per person

Includes half a bottle of house wine.

Pre-booking required. Applicable for parties of 8 or more.

Marinated olives (WF,VG)

Courgette, apple & Ibores salad, Chardonnay dressing & truffle oil (WF)

NAPOLI STYLE PIZZA

Margherita (V) fresh basil leaves & extra virgin olive oil

Pollo chicken, pesto, piquillo peppers & basil

Fuego spicy Italian sausage, nduja, chilli & rocket

Zucchini & Gorgonzola (V) gorgonzola, courgette ribbons, slow cooked onions & rosemary

Funghi (V) oven roasted mushrooms, shaved Italian cheese, rosemary & truffle oil

Add a dessert for £5 per person

Rice pudding brûlée served chilled with orange & pistachio (VG, WF)

Burnt Basque cheesecake with sangria poached pear

(V) Vegetarian (VG) Vegan (WF) Wheat Free

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant.

All prices include VAT. A discretionary 10% service charge will be added to your bill.