

## BEHIND THE BAR

Red Sangria	Jug £16.00	Glass £5.75
White Sangria	Jug £16.00	Glass £5.75
Rose Sangria	Jug £16.00	Glass £5.75
White Cava Sangria		Glass £7.00
Rose Cava Sangria		Glass £7.00

Selection of Sherries from £3.75

Sweet pickled Guindillas chillies	£3.50
Gordal olives, virgin oil, sea salt	£3.95
Salted roasted valencian almonds (n)	£3.50
Spiced kikkones, broad beans and nuts (n)	£3.50

## BREAD

Sourdough bread w/ olive oil and PX vinegar	£2.95
Toast with aioli	£2.95
Toast with tomato	£2.95
Toast with tomato and Manchego cheese	£3.50
Toast with spiced sobrasada chorizo	£3.50

## CHARCUTERIA

Monroyo Serrano ham, loin, chorizo and salchichón	£9.95
Board of Monroyo Serrano ham with Manchego shavings	£8.50

## ACORN FED IBERICO SELECTION

Iberico chorizo	£7.00
Hand carved shoulder, salchichón, chorizo	£13.50
Acorn fed Iberico D.O.P Bellota ham - hand carved	
half £9.00 full £17.00	

## MEAT

Stornoway black pudding, Serrano jam, shallot cream, quail egg	£6.95
Beef & pork meatballs with spiced tomato sauce	£6.95
Chorizo sausage, romesco, fried egg, matchstick fries (n)	£6.95
Confit shoulder of lamb with a serrano, pea, shallot & anchovy butter	£7.50
Sautéed baby chorizo with honey	£5.50
Chicken breast, charred peppers & sweetcorn puree, chorizo rosti	£8.50
Braised ox cheek, piquillo peppers, cider onions, sobrasada aioli	£8.50
Iberico ham croquettes with aioli	£5.95
Extra croquettes £1.75 Each	

## FISH

Sizzling prawns cooked in garlic, chilli, olive oil	£7.95
Malaga fried fish - crisp fried calamari, whitebait, tiger prawns, cod with aioli	£7.95
Monkfish, apple & cucumber remoulade, dressed crab & chilli dressing	£8.50
Slow cooked octopus, shallot, caper, mint dressing	£7.50
Spiced chorizo sobrasada & salt cod croquettes, chive aioli	£6.95
Seabass, sweet potato puree, wild mushrooms, chicken & veal jus	£7.50
Smoked trout & caramelised cauliflower risotto, Manzanilla raisins, Gran Moravia	£5.95

## VEGETABLES

Potato tortilla served with aioli	£5.95
Fried bravas potatoes with a choice of: chunky tomato sauce & aioli or chimichurri & Salt House ketchup	£4.95
Chopped house salad, herbed yoghurt	£5.50
Pan fried padron peppers with salt flakes	£5.50
Beetroot & rosemary hummus, pickled beets, radish, marcona almonds, flat bread (n)	£5.95
Deep fried Monte Enebro cheese, pickled cantaloupe melon, apricot puree, crostini	£7.25
Feta & herb cous cous, piquillo peppers, harissa dressing	£5.95
Caramelised cauliflower risotto, Manzanilla raisins, Gran Moravia	£5.50

## PUDDINGS

Sangria parfait, ginger biscuit, citrus sorbet	£5.75
Chocolate brownie, marshmallow mousse, honeycomb	£5.75
Selection of Cheshire farm ice cream	£5.50
Plum cheesecake with Brandy snap	£5.95
Sticky toffee pudding, Px toffee sauce & vanilla ice cream	£5.95
Churros with cinnamon sugar & chocolate dipping pot (n)	£5.95
Cheese board selection of cheese served with almonds & quince (n)	£6.95

## GIN BAR

Bombay Sapphire (n)	Hampshire	£3.50
Bosford Rose	London	£3.50
Bombay London Dry	Hampshire	£3.50
Nordes	Spain	£3.50
Whitley Neill		
Rhubarb & Ginger	Liverpool	£3.60
Tanqueray 10	Scotland	£3.80
Hendricks	Scotland	£4.00
Gin Mare	Spain	£4.00
Lola Y Vera Apple	Spain	£4.25
Damson 6'o Clock	Bristol	£4.25
Sacred Pink Grapefruit	London	£4.30
Santamania Barrel Aged (n)	Spain	£4.30
Liverpool Gin		
Valencian Orange	Liverpool	£4.50

## COCKTAILS

Prickly Pear Bellini	£8.00
Poinsettia Royale	£7.75
Sugar Plum	£7.75
Chilli Margarita	£7.75
Orange Gin-ger Twist	£7.50
Pear Brûléé Daiquiri	£8.00
Peach & Rosemary Mojito	£7.50
Blushin' Bulliet	£9.00
Port Hot Toddy	£7.25
Maple & Peach Old Fashioned	£8.50
Salted Caramel Sour	£8.00
Blackberry Caiprioska	£7.50

## CAVA CELLAR

	175ml	Bottle
Rondel Brut	£5.75	£22.95
Castellblanc Semi Seco	£5.90	£23.95
Castellblanc Rosado	£5.90	£23.95
Rimat Brut Nature		£35.00
La Vida al Camp Brut Rose		£47.00

(n) - Contains nuts

A discretionary 10% gratuity will be charged to parties of 8 or more. Our staff receive all tips you may choose to leave.

A discretionary 50p will be charged for tap water, all of which is donated to **Mencap Liverpool**.

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have allergen cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings that the supplier has provided.

