

TAPAS

ALL OUR FOOD IS FRESHLY
PREPARED AND COOKED IN
OUR KITCHEN.

ANY 3 FOR 14.50

HALLOUMI (V)	6
Bread crumbed halloumi cheese with a sweet chilli sauce	
MUSHROOM BLACK BEAN FRITTERS (V)	5.5
Spiced black bean, mushroom quinoa fritters, hummus	
CHERMOULA CHICKEN SKEWERS	6.5
Moroccan marinated chicken finished with tahini dressing and pomegranate seeds	
SALT AND PEPPER CALAMARI	6.5
Crispy fried calamari rings with aioli	
TONKATSU CHICKEN	6
With tomato, orange, soy, ginger and sesame oil sauce	
SWEET POTATO (V)	5.5
Sweet potato big chips with chipotle mayonnaise	
MARINATED OLIVES (V)	3.5
Mediterranean olives marinated with garlic and herbs	
BEETROOT HUMMUS (V)	5.0
Feta cheese, pita bread	
GUACAMOLE (V)	5
Chili garlic crumb, pita bread	
ROASTED NEW POTATOES (V)	5.5
Horseradish mayonnaise, pickled onion, watercress and serrano crisps	
GRILLED AUBERGINE (V)	5.5
Romesco sauce and balsamic reduction	
SMOKED HADDOCK CROQUETTES	6.5
With potato and aioli	
MINI CHORIZO	6
Cider, caramelized onions, parsley	

CHARCUTERIE SHARING BOARD

**ARTISAN CURED MEATS
WITH MARINATED OLIVES
AND CIABATTA** 14.5

Sliced Chorizo, Lomo, Salsichon, Serrano ham

VEGETARIAN SHARING BOARD

**FRESHLY PREPARED
VEGETARIAN TAPAS BOARD**(V) 14.5

Beetroot hummus with feta, halloumi, grilled aubergine and Romesco sauce, sweet potato chips, Marinated olives, pita bread.

Allergen information is available upon request, please ask your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team.

We care about our ingredients and use native breed cattle, Scottish salmon, haddock from the English south coast and vegetables are seasonal and locally sourced.

