

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

APERITIVO

Llopart Brut Reserva 7.95
Sparkling Wine - Barcelona
DO. Corpinnat



OYSTERS

Trio of Native Oysters 11.95 *Parmesan foam, Passion Fruit & Tempura Chilli or served with Tabasco & lemon on request*

APERITIVO

Almonds (n) 2.95
Spanish Olives 3.95
Pork Scratchings 3.25

BREAD & CHARCUTERIE

Spanish Jamón 40g 8.95
with Picos breadsticks 80g 16.95

Padron Peppers 7.25
Galician peppers served with PX & sea salt

Baked Camembert 12.95
*to share - with honey & tomato jam
served with toasted bread*

Charcuterie Board 16.95
selección of cured meats & cheeses

French Bread 3.50
anchovy butter or tomato, garlic & sea salt

STARTER PLATES

Sopa 7.95
*freshly home-made seasonal soup,
served with croutons*

Pork Cheeks 10.95
*slow-braised in PX, served with
a pomme purée & apple*

Croquetas de Morcilla 8.25
*Leon black pudding, apple sauce
with alioli*

Grilled Squid 8.95
*baby squid served with Catalan beans,
purée, chorizo and pea shoots*

Moules Mariniere 9.95
*classic Marseille dish cooked with garlic,
cream, shallots in cava & a chunk of bread*

Berenjenas Fritas 7.95
*fried aubergine with honey and
goat's cheese from Andalucia*

Gambas al Ajillo 9.95
*classic Spanish garlic prawns cooked
with chilli & brandy*

MAIN PLATES

Basque Hake 18.95
*served with Spanish onion, asparagus,
peas, rosemary potatoes & Txakoli sauce*

Canelón de Rustido 14.95
*Spanish cannelloni filled with pork, beef
shin & white espagnole sauce*

Suckling Lamb 34.95
*served with rissole potatoes, beans &
greens - perfect for sharing*

Grilled Chicken 16.95
*Corn-fed chicken in a romesco & sage oil
sauce served with Cataluña beans*

Ibèrian Pork Tenderloin (n) 19.95
*famous Spanish loin served with mixed
peppers, pomme purée & red wine jus*

Spaghetti Bottarga 15.95
*served with squid, prawns, chilli,
garlic and parmesan crumbs*

GRILLED MEAT & FISH

Please see blackboard for cuts and prices.

Fillet 250g Sirloin 300g Bone in Sirloin 550g Suckling Pig 300g Market Fish 200g

All steaks are served with French Fries or Side Salad. Add Peppercorn, Idiazabal Cheese sauce or Rioja Jus for 2.00

SIDES, VEGETABLES, SALADS

Fries French 4.25
French-fried Batonnet chips

Creamed Mushrooms 4.50
double cream, onion, garlic & chilli

Chickpeas & Spinach 4.25
braised with garlic and spices.

Truffled Mac & Cheese 4.50
Spanish fideos in cream & Idiazabal cheese

Valencian Tomato Salad 5.95
drissled in oil and served with goats cheese

Grilled Vegetables 5.25
grilled with salt & virgin olive oil

DESSERTS & CHEESES

Our desserts are homemade, please ask a team member for today's selection.

Churros Con Chocolate 5.95 Creme Caramel 6.25 Basque Cheesecake 6.25 Chocolate Mousse 6.25

PX Vanilla Ice Cream 6.50 Cheese Selection (n) 7.95 / 9.95 Glass of PX or Sauternes 8.95

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Vegetarian / Vegan menu is available on request.

All tips are given to our team. A discretionary 12.5% service charge will be added to your bill.

AppleYard

*Finca de Manzana
Jardin de Pomme*

We are pleased to serve freshly prepared, classic dishes with a unique combination of Spanish and Provençal influences.

Our produce is always sourced locally with great attention paid to seasonality, quality and flavour.