

TXOKO *By* AppleYard

Welcome to our new 'Txoko' inspired from the Basque country and Northern Spain, meaning a cosy corner or 'nook' where people come together to meet and share home cooked traditional Spanish food, along side local drinks and wines with friends and family, new and old.

We use local fresh produce along with speciality products imported directly from Spain to create family recipes close to our hearts. Our Txoko has been created with repurposed furniture and accessories to minimise our carbon footprint.



APERITIVOS

- Olives £4.25
- Spanish Gordal Olives
- Almonds £3.50
- Marcona Salted Almonds
- Rock Oysters £3.25
- Maldon, with tabasco and lemon
- Gilda £3.75
- Olive, guindilla pepper and anchovy



From Tuesday 1st October 2024

La Cuesta Vermouth (Rioja) 125ml £7.95

TAPAS MENU

Anchoas £6.50

Salted cantabrian anchovies

Jamon Iberico 40g £9.95

Picos breadsticks, apple puree

Pan De la Casa £4.95

French Bread, confit garlic, anchovy butter

Pan Con Alioli £3.95

French bread with alioli

Pan Con Tomate £4.25

French bread with tomato, garlic & sea salt
add Anchoas or Jamon for £2.95

Padron Peppers £7.25

Galician peppers served with PX & sea salt

Boquerones £6.25

Spanish White Anchovies

Patatas Bravas £6.25

Fried potatoes, spicy sauce, Alioli

Huevos Rotos £12.95

Fried eggs, fries, chorizo, prawns

Mushroom "Bar Angel" £7.25

Garlic mushroom on toasted bread

Green Asparagus £9.95

Grilled with a Rocoto sauce

Alitas £7.25

Chicken wings marinated with pimenton

Calamares Fritos £8.25

Fried squid rings, citrus mayonnaise

Gambas Al Ajillo £10.95

Garlic prawns, chilli & brandy

Albondigas £8.95

Pork and beef meatballs, tomato sauce

Pinchos de Carnes £13.95

Lamb, chicken and pork skewers

BRASA/GRILL

Please ask for today's sharing cuts

Ribeye 350g

28-day aged Scotch beef
cooked 'a la Brasa'

Txuleta 500g

Galician dairy cow
bone in rib

Dover Sole 500g

Whole fish with a
Guindilla Donostia sauce

Lamb Cutlets

150g cutlets cooked
medium rare (pink)

Grilled Mussels £13.95

Mussels cooked across embers with a
white wine liquor

Pinchos de Embutidos £14.95

Chorizo, black pudding and
Butifarra sausages

SIDES

Fries French £4.95

Fries French battonet
chips

Fine Green Beans £5.50

Steam and sauteed with
chilli oil

Mac And Cheese £6.95

Spanish fideua, idiazabal cheese
and sobrasada

DESSERTS

Churros con Chocolate £6.25

Spanish donuts tossed in sugar
with dipping chocolate

Basque Cheesecake £6.75

Basque style cheesecake with
salted caramel

PX Ice Cream £6.95

Vanilla bean ice cream with a
shot of pedro ximenez sherry

Idiazabal Cheese £7.95

From north Spain, quince,
toasted bread

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

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.