

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 each
- Maldon, with tabasco and lemon
- Gilda £2.95 each
- Olive, guindilla pepper and anchovy



From Tuesday 29th October 2024

La Cuesta Vermouth (Rioja) 125ml £7.95

PAN/JAMON

Jamon Iberico 40g £9.95

Picos breadsticks, apple puree

Pan De la Casa £4.95

Confit garlic, anchovy butter

Pan Con Alioli £3.95

Confit garlic alioli

Pan Con Tomate £4.25

Tomato, garlic & sea salt

TAPAS

Montadito de Anchoa £6.50

Cantabrian anchovies on tomato toast

Grilled Mussels £13.95

Cooked across embers with a white wine liquor

Croquetas del Dia £8.50

Our signature croquetas of the day

Grilled Spanish Sausages £16.95

Chorizo, black pudding and Butifarra sausages

Beef Cheek £10.95

Cooked in red wine and served with truffled mash

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

Mushroom "Bar Angel" £8.25

Three garlic mushrooms on toasted bread

Grilled Asparagus £9.95

White and green with a rocoto sauce

Huevos Rotos £12.95

Sharing fried eggs, fries, chorizo, prawns

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

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

Txuleta 500-700g

Sliced Galician dairy cow bone in rib

Market Fish

Whole fish with a Guindilla Donostia sauce

Lamb Cutlets 150g

Two cutlets cooked medium rare (pink)

SIDES

Fries French £4.95

Fries French battonet chips

Fine Green Beans £5.50

Steam and sauteed with chilli oil

Green Salad £5.25

Baby gem, spinach with a Manchego cheese dressing

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.