

Txoko *By* AppleYard

Welcome to our '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
- Spanish Scotch Egg £6.95
- With black pudding, mustard and honey alioli



From Monday 31st March 2025

La Cuesta Vermouth (Rioja) 125ml £7.95

PAN/JAMON

Jamon Iberico 40g £9.95

Picos breadsticks, apple puree

Pan Sobrasada £5.95

Chorizo, cheese & honey

Pan Con Alioli £3.95

Confit garlic alioli

Pan Con Tomate £4.25

Tomato, garlic & sea salt

TAPAS

Boquerones £7.50

Galician white anchovies

Grilled Mussels £13.95

Cooked across embers with a white wine liquor

Croquetas del Dia £8.50

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

Ensalada Mejillones £8.95

Spanish potato salad with mussels

Padron Peppers £7.25

Galician peppers served with PX & sea salt

Txistora a la Sidra £7.95

Chorizo braised and cooked in Spanish Cider

Patatas Bravas £6.25

Fried potatoes, spicy sauce, alioli

Mushroom "Bar Angel" £8.25

Three garlic mushrooms on toasted bread

Asparagus £8.95

Grilled white & green spears with Rocoto sauce

Huevos Rotos £12.95

Sharing fried eggs, fries, chorizo, prawns

Alitas £7.95

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

Beef, chicken and pork skewers

Arroz Negro £10.95

Traditional Black rice & alioli

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

Grilled Octopus

With scrambled Sobrasada potatoes, raisins & garlic sauce

SIDES

Fries French £4.95

Fries French battonet chips

Fine Green Beans £5.50

Steam and sauteed with chilli oil

Pimientos al Ajillo £5.95

Garlic roasted Spanish red peppers

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

Manchego 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.