

£15 *lunch*

ANY TWO TAPAS OF YOUR CHOICE

STUFFED PIQUILLO PEPPERS

Piquillo peppers from Navarra filled with line caught Cantabrian albacore tuna and alioli served with a sun blushed tomato and basil sauce.

CHICKEN WITH MOJO

Canary Island style juicy chicken thigh served with mojo picón sauce, new potatoes and a red sorrel, chervil and parsley salad.

PATATAS BRAVAS (V)

Crispy potatoes with spicy tomato sauce and alioli.

*VG without alioli

MUSHROOM & BUTTER BEAN MOJO VERDE (VG)

Sautéed mixed mushrooms with butter beans, spring onions and sun blushed tomatoes on a fresh mojo verde sauce.

CAMPERA SALAD (V)

Cos lettuce and herb salad, saffron potatoes, red peppers, tomatoes, Gordal olives and a soft-boiled free-range golden yolk eggs, with a balsamic vinegar dressing.

TALOS DE CHORIZO

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion and coriander cress.

PAN-ROASTED SEABASS

Served with fragrant salsa verde, crunchy radish, cucumber, and pickled watermelon radish.

GRILLED AUBERGINE (VG)

Aubergines served with an almond ajo blanco sauce, sugar cane molasses and coriander cress.

(V) Vegetarian (VG) Vegan

*Traces of all allergens may be found in our kitchen.
If you require any further information, just ask a member of staff and they will be happy to help.*

*A discretionary service charge of 12.5% is added to all bills.
All service charges are split between our in-house team.
VAT included.*