

Tapas Night

Thursday 15th October 2026

In celebration of the relaxed style of Tapas, the dishes you order will be served as and when they are ready...

Tapas

BBQ octopus, carrot and 'nduja, fennel salad
Ajo blanco, pickled grape, bass crudo
Cured oyster mushroom, confit egg yolk, pickled walnut (v)
Prawns, chorizo, garlic, parsley, lemon
Patatas Bravas, aioli (v)
Blood pudding, salsa verde
Crispy chicken thigh, sherry, rosemary, romesco
Manchego croquette, truffle honey (v)
Tortilla, salsa verde, crème fraîche (v)
Braised pork cheek, black garlic, smoked aubergine
Venison albóndigas, tomato stew
Cod, chorizo and saffron bean cassoulet

Puddings

Basque cheesecake, Pedro Ximenez raisins, quince
Churros, whipped dark chocolate, olive oil, sea salt
Saffron cake, orange, yoghurt crémeux, pistachio

£49 per person

(includes 6 dishes - 5 tapas and 1 pudding)

A selection of Spanish wine and sherry will be available to order on the night

Card details to secure the reservation will be requested on booking

