

Sample Pintxo Menu

2 or 3 make the perfect appetiser, 5 or 6 an eclectic main course.

Cold

Marinated Fig and Goat's Cheese on Toasted Croute (v) - £1.95

Chorizo and Manchego Bocadillo - £2.75

Chickpea and Cashew Fritter (v) - £2.75

Finest Iberico Ham on Tomato Bread - £1.95

Seared Tuna Pipperade - £2.75

Vegetarian Tortilla (v) - £1.95

Pancetta, Brie and Foie Gras Mousse - £2.75

Potted Smoked Mackerel - £2.75

Iberico Ham and Quail's Egg - £1.95

Marinated Olives (v) - £1.95

Sweet Potato and Spinach Tortilla (v) - £1.95

Hot

Confit Pork Belly with Apple Sauce - £2.75

Patatas Bravas (v) - £1.95

Albondigas - £2.75

Chilli Chicken Kebab with Mint and Coriander Shot - £2.75

Iberico Ham and Bechemel Croqueta - £2.75

Four-cheese Frittata (v) - £2.75

Confit Pork Belly with Apple Compote - £2.75

Calamares with Aioli - £2.75

Morcilla Iberica with Quail's Egg and Soft Red Pepper - £2.75

Pepper Stuffed with Goat's Cheese & Pine Nuts (v) - £2.75

Sweet

Churros with Chocolate Shot (v) - £2.75 Espresso Chocolate Cup (v) - £2.75 Summer Fruit Chantilly (v) - £1.95 Mixed Berry Mascapone (v) - £1.95 Bread and Butter Pudding (v) - £1.95

Prices exclude 12.5% service charge