



## SUNDAY ROAST

### BEEF 22.00

Slow-roasted rump of English beef, thyme & sea salt roast potatoes, mulled wine red cabbage, kale, buttered root vegetables, Yorkshire pudding & rich gravy.

### PORK 21.00

Roast pork belly, crackling, stuffing, apple sauce, thyme & sea salt roast potatoes, mulled wine red cabbage, kale, buttered root vegetables, Yorkshire pudding & rich gravy.

### VEGETARIAN ROAST 18.00

Maple roasted cauliflower, thyme & sea salt roast potatoes, mulled wine red cabbage, kale, buttered root vegetables, Yorkshire pudding & rich veggie gravy.

## COLD TAPAS

Fried mixed corn & nuts (pb) 4.00

Pain cerealier, arbequina extra virgin olive oil (pb) 4.50

Mixed carmona olives (pb) 4.50

Salted & pickled cantabrian anchovies 7.00

Burrata, beetroot & sweet almond (v) 9.00

## HOT TAPAS

Padron peppers & fleur de sel (pb) 6.00

Buttermilk fried chicken "pollo frito" sweet pimento, honey & mustard glaze, fresh parmesan 7.00

Spinach & goats cheese croqueta, quince jam (v) 7.00

Chorizo in cider & grilled pain cerealier 12.00

Garlic prawns & sobrasada "fuego de ajo" 12.00

## LARGE PLATES

Beer battered cod, proper mushy peas, tartare sauce, triple cooked fat chips 17.50

Black Dog cheeseburger, 2\*3oz beef patties, gherkins, beer onions, secret sauce, house fries, chili salt (add crispy bacon/chorizo/guacamole 2.00) 15.50

Grilled caesar salad, croutons, parmesan (add grilled chicken 4.50) 12.00

Vegan simplicity burger, gherkin, vegan cheese, secret sauce, house fries, chili salt (pb) (add guacamole 2.00) 15.00

Loaded nachos, salsa, sour cream, refried beans, jalapeños, melted cheese, guacamole (v) 12.00

Wild mushroom risotto, baby spinach & creme fraiche, grated parmesan, truffle oil & crispy sage (v) 15.00

## SIDES

House fries, chili salt, aioli & pimento rojo 4.50

Mini caesar salad, croutons, parmesan 6.00

Mac & cheese, bacon & jalapeños 6.00

Salad of baby spinach, sweet red onion, parmesan, lemon dressing 5.00

## DESSERT

Warm cinnamon churros, dulce de leche 6.00

Chocolate mousse 5.00

Sticky toffee pudding with vanilla ice cream & butterscotch sauce 6.000

Ice cream // Sorbets

one scp 1.85 / two scp 3.50 / three scp 5.00

## TAPAS SATURDAY £17pp

*Choose 3 tapas below with a pint of San Miguel & grilled coca bread for £17pp*

~ Patatas bravas, smoked paprika & tomato rojo ~

~ Crispy fried calamari, house aioli, green onions ~

~ Spicy miso spanked fried corn ribs, smoked paprika oil ~

~ Baked chorizo, chicken & jalapeño albondigas ~

~ Classic ham & cheese croquetas, white bean puree ~

~ Padron peppers, fleur de sel ~

A discretionary 12.5% service is added to all bills

Please let us know in advance if any of your group have any dietary requirements. We unfortunately can't serve guests who have severe allergies, as we can't guarantee a trace-free environment due to a high risk of cross-contamination.

## DRINKS

### DRAUGHT

Black Dog Lager, UK, 4.1%	5.75
San Miguel, Spain, 5%	6.60
Brooklyn Defender IPA, USA, 5.5%	7.00
Brooklyn Pilsner, USA, 4.6%	6.45
Kirin Ichiban, JA, 5%	7.00
Henry Westons cider 5.2%, UK, 4.5%	7.00
Shipyard APA, USA, 5.0%	6.00
Road Soda, APA, Battersea 4.8%	6.70
Little Victories IPA, Battersea 4.3%	6.30

### BOTTLES / CANS

Blue Moon Wheat Ale 5.4%	5.50
Corona, 4.6%	5.50
Old Mout 4%	6.00
Kopparberg Cider 4.5%	6.00
Curious Apple Cider 5.2%	5.50
San Miguel 0.0%	4.85
Big Drop Pine Trail Pale Ale 0.5%	4.85
Daura (gf) 5.4%	4.85

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## SPARKLING WINE

Vignana, Prosecco Extra Dry , Italy	6.50 / 33.00
Ponte Prosecco, Brut Rose, Italy, 2021	8.00 / 35.00
Château des Coseé, Crémant de Loire, Brut, Loire, France, 2018	44.00

## WHITE

Flor De Verão, Vinho Verde, Colheita, Portugal, 2022	26.00
Marqués de Alfamén Chardonnay Macabeo, Spain , 2021	6.50 / 7.50 / 28.00
Medoro, Grillo, Sicilia, Italy, 2022	31.00
Carramimbre, Verdejo, Rueda, Spain, 2021	8.00 / 9.00 / 34.00
Monopole, Viura, Rioja, Spain, 2021	9.00 / 10.00 / 36.00
Blackenbrook Sauvignon Blanc, Nelson, New Zealand, 2022	9.50 / 10.50 / 39.00
Abad Dom Bueno, Godello, Leon, Spain, 2022	9.75 / 10.75 / 40.00
Monte Pio, Albarino, Val Do Salnes, Spain 2022	45.00
La Chablisienne, Petit Chablis, Bourgogne. France 2021	51.00

## ROSE

Les Arceaux, Cinsault, Languedoc, France, 2022	6.50 / 7.00 / 26.00
Pur Azur, Grenach - Cinsault, Cotes de Provence, France 2022	41.00

## RED

Marqués De Alfamén, Vino Tinto, Garnacha - Syrah , Spain , 2021	26.00
Flavium, Mencia, Arganza, Spain, 2020	7.50 / 8.50 / 28.00
Carro, Monastrell Vinas Viejas, Yelca, Spain, 2020	8.50 / 9.50 / 32.00
Austral Crianza, Rioja, Calificada, Spain, 2018	35.00
Piemonte, Barbera, Langhe, Italy, 2021	9.00 / 10.00 / 37.00
Terre Davau, Cotes Du Rhone, Rhone Valley, France, 2021	39.00
Valle de Oron, Tempranillo, Ribera del Duero, Spain, 2019	10.00 / 11.00 / 40.00
Rojalet, Seleccio, El Masroig, Spain 2019	44.00
Explore Krontiras, Malbec, Mendoza, Argentina, 2020	51.00