

BRUNCH 11.00 - 16.00

LAPSANG SOUCHONG SALMON

house cured salmon, scrambled eggs, toasted sourdough 7.95

CHORIZO & POTATO HASH

spinach, poached egg, toasted sourdough 7.50

HALLOUMI FLAT BREAD

charred green vegetables, harissa, creme fraiche (v) 6.95

EGGS BENEDICT

prosciutto, avocado, hollandaise, griddled crumpets 7.50

GREEN EGGS

bulgur wheat, spinach, asparagus, broccoli, poached eggs (v) 6.95

SCRAMBLED EGG

free range eggs, toasted artisan bread (v) 4.50

SMASHED AVOCADO

chilli, lime, poached egg, toasted sourdough (v) 6.00

SMALL PLATES

PAN ROASTED POTATOES

rosemary, garlic, aioli, romesco (v) 4.50

GRIDDLED OCTOPUS

aioli, balsamic glaze 8.00

SWEET COURGETTE

pan braised in palm sugar (v) 4.50

AVOCADO & ARTICHOKE SALAD

olive, red onion, italian tomato, lime, coriander (vg) 6.00

CURTIDO SALAD

Spanish salad with red onion, tomato, watercress, sherry vinegar (vg) 5.00
add fresh anchovies for 1.00 or griddled halloumi for 2.00

LAPSANG SOUCHONG SALMON

cured salmon, ricotta, capers, shallots, fennel, watercress, lemon, toasted sourdough 8.95

CHARRED BABY GEM SALAD

prosciutto, capers, sherry, parmesan, fresh horseradish, cured egg yolk 6.50

CATALAN BREAD

tomato & garlic on toasted sourdough (vg) 4.50

CHICKEN LIVER PÂTÉ

spiced plum chutney & toast 5.00

RED WINE CHORIZO

glazed with honey & Rioja 6.95

GREEN VEGETABLES

tender stem broccoli, asparagus, spring onion, romesco (vg) 4.50

QUASEDILLAS

griddled flat breads filled with our 3 cheese mix, avo. smash, romesco (v) 6.00
extras 50p - jalapenos, charred veg, tomatoes, cured meats



MEAT

SOPRESSA PUNTA DI COLTELLO

hand cut pork blended with pepper, garlic, spices and Italian sweet wine 5.00

FINOCCHIONA

Tuscan wild fennel salami 5.00

CHORIZO PICANTE

spicy, cured Spanish sausage 5.00

PROSCIUTTO DI PARMA

Italian aged Parma ham 5.00

JAMÓN IBÉRICO BELLOTA

100% acorn fed Iberian ham 8.00

CHEESE

TRUE GRIT (v)

sharp and tangy rounded cheddar 5.00

BRIE DE MEAUX (v)

smooth, mild & creamy french brie 5.00

BLUE MONDAY (v)

award winning blue from Blur bassist Alex James, rich, savoury and spicy 5.00

LITTLE WALLOP (v)

soft, strong, nutty goats cheese wrapped in vine leaves and washed in brandy 5.00

WYFE OF BATH (v)

sweet and grassy gouda style semi hard cheese 5.00

SHARING

SHARING PLATTER

select 3 meats & 3 cheeses from above 25.00

VEGGIE PLATTER

green veg., catalan bread, sweet courgettes, flat breads, hummus & olives (vg) 20.00

BAR SNACKS

NOCELLARA OLIVES (vg) 4.00

HANDRAISED PORK PIE 3.50

DIPS & WARM FLAT BREADS (vg) 5.00

DRAYCOTT BLUE AND RED WINE POKER SALAMI 2.50

CASHEWS, SWEET CHILLI ALMONDS, WASABI PEAS, PORK SCRATCHINGS 2.00

DESSERTS

DIDSBURY MESS

strawberries, black pepper cream, meringue, basil syrup, balsamic pearls 4.50

AFFOGATO

vanilla ice cream with espresso & Pedro Ximinez sherry 4.50

BROWNIE

salted caramel chocolate brownie served hot with vanilla ice cream 4.50