



FOOD MENU

Sandwiches

7.5£

(Served with Mixed Root veg. crisps)

Ham and Cheddar Panini

Smoked Ham with west country Cheddar in a grilled panini

Full All-Day Breakfast Wrap

Poached eggs with bacon, sausage, potato tots and tomato ketchup in a white tortilla wrap

Mozzarella & Tomato Ciabatta (V)

Mozzarella, pesto mayo, sun-dried Tomato and Spinach in a rustic Baguette

Meat feast Ciabatta

Chorizo, Pepperoni, taco Beef with chilli cheese and BBQ sauce on a Ciabatta

Chicken & Chorizo on Granary Bakers Loaf

Chicken & Mozzarella, spicy salsa mayo, Chorizo slices and Spinach leaves

Beef Burrito

Beef with Tomatoes, sour cream mayo, chilli Sauce, Onions, tortilla Chips, Pepper, mozzarella & cheddar in a white tortilla Wrap

Salad

7.5£

Chicken Caesar Salad

Sliced roast Chicken, cherry tomato, croutons lettuce, caesar dressing

Sides

Padron Peppers	4.5
Grilled Halloumi	5
Homemade mixed Olives	4
Mixed Root Vegetable Crisps	3.5
Sea Salted Crisps	2
Peanuts, Cashews	3

Please inform our staff of any food allergies prior to placing your order.
Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.
Discretionary 12.5% service charge is added to bills with food



DRINKS MENU

Draught Beer / Cans

	<u>Half Pint / Pint</u>
Chiringuito Lager, 4.5%	3 / 5.5
Picnic Session IPA, 4.4%	3 / 5.5
Crate Pale Ale, 4.5%	3 / 5.5

Can Beers (330ml Can) 4

(We work in a stock rotation basis in partnership with "Bottle Job", our new craft off-licence shop, so please ask our staff for available stock)

Can Cocktails (250ml Can) 4.5

(Elderflower + Mint / Watermelon + Cucumber Sangria / Ginger + Lemongrass Mule)

White Wine

	<u>125ml/175ml/ Bottle</u>
El Pico de Illana, 2017, Macabeo, Airen, Spain, 12.5%	4.75 / 6 / 22
Refreshing Citrus Fruits, Grassy	

Mirador, 2017, Sauvignon Blanc, Chile, 14%	5.25 / 6.5 / 26
Citrus Fruit Aromas with Mineral Notes	

Rose Wine

Mundo Yuntero Rosado, 2017, Tempranillo, La Mancha, Spain, 13%	4.75 / 6 / 22
Pale, Fresh acidity, White flower aroma	

Red wine

Mundo Yuntero Organic, 2017, Tempranillo, Petit Verdot, Spain, 13%	4.75 / 6 / 22
Medium Body, Red Wild Berries Aromas	

Sierra Suenos 2017, Malbec, Mendoza, Argentina, 14%	5.75 / 7 / 27
Floral and Spicy Nose. Black Fruits and subtle tannins. Elegant and an oaky touch	

Sparkling Wine

	<u>125ml/ Bottle</u>
Perelada Brut Reserva, NV, Macabeo, Parelada, Xerello, Spain, 11.5%	6.5 / 27
Refreshing, fruit-driven, Floral	

Perelada Brut Rosado, NV, Garnacha, Pinot Noir, Tripat, 11.5%	7 / 35
Elegant, vivacious nose, small strings of bubbles leading to an aroma of wild strawberries	

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