

THE BAR

Salted marcona almonds	3.50
Mixed green and black olives	3.50
Gordal olives, oil, salt	3.50
Crispy corn kernels	2.95
Crunchy broad beans	2.95

BREAD

Sourdough bread with olive oil and vinegar	2.95
Toast with aioli	2.95
Toast with olive oil and vinegar	2.95
Toast with tomato	2.95
Toast with tomato and manchego cheese	3.25

CHARCUTERIA

Jamón ibérico de bellota	Half 7.00	Full 14.00
Chorizo ibérico de bellota	Half 6.50	Full 13.00
Salchichón ibérico de bellota	Half 6.50	Full 13.00
Mixed Meat Board	Half 8.50	Full 16.95
Jamón ibérico de bellota, Chorizo ibérico de bellota and Salchichón ibérico de bellota		
Mixed Cheese Board	8.95	
Manchego, Mahon and Azul		

MEAT

Fillet steak served with olive oil mash, kale, finished with caramelised onion and rich red wine jus	8.50
Chicken breast served with roast vegetables and sage butter sauce	6.50
Monkey Grinder pork ribs with la mancha BBQ sauce and chimichurri sauce	5.95
Baby chorizo with red wine and honey	5.95

VEGETABLES

Grilled asparagus served with pomegranate yoghurt, Monkey Grinder dressing and croutons	6.50
Potato tortilla served with herb aioli	5.95
Crisp fried potatoes with tomato bravas sauce and manchego cheese	4.50
Roast fig crostini with feta cheese, confit tomato and fresh herbs	6.50
Potato croquettes served with nuts, salsa, aioli and watercress	5.50
Green garden salad, fresh herbs and Monkey Grinder dressing	4.50
Padron peppers with salt flakes	4.50
Roast butternut squash, radicchio, roast pine nuts, croutons, Monkey Grinder dressing, parsley and coriander	5.50

FISH

Tiger prawns cooked in a hot garlic chilli pesto sauce	6.95
Cod fillet with sprouting broccoli, pea purée and salsa verde	6.50
Crab arancini and pimento salsa, served with homemade herb aioli	6.50
Fried calamari with lemon and aioli	5.95

DESSERTS

Churros in cinnamon sugar, served with chocolate sauce	5.95
Chocolate brownie served with vanilla mas- carpone, chocolate sauce, chocolate and almond flake	5.50
Sticky toffee pudding served with toffee sauce and ice cream	5.50
Crema catalana brûlée	4.95
Selection of ice cream	4.50

LUNCH SPECIAL

3 tapas plates & a drink*
for 10.95

Available Monday-Saturday 12-6.30pm
 Sundays 12-10.30pm

*Pint of beer / Glass of wine / Soft drink

GIN

Bombay Sapphire <i>Hampshire</i>	3.00
Hendricks <i>Scotland</i>	3.50
Thomas Dakin <i>Manchester</i>	3.50
Gin Mare <i>Spain</i>	3.50
Monkey 47 <i>Germany</i>	3.75
Tanqueray 10 <i>Scotland</i>	3.75
Hunters <i>Cheshire</i>	4.00
Botanist <i>Scotland</i>	4.00
Liverpool Gin (Valencian Orange) <i>Liverpool</i>	4.00
Alkkemist <i>Spain</i>	4.00
Nordes <i>Spain</i>	4.00

COCKTAILS

Cava Gin Fizz	6.95
Passion Fruit Margarita	6.95
Mojito	6.95
Smokey Bramble	6.95
Bloody Mary	6.95
Old Fashioned	6.95
La Paloma	6.95
Espresso Martini	6.95
Whiskey Sour	6.95
Paradise Punch	6.95

CAVA

Gran Bach Brut 175ml 5.50 Bottle	20.95
Anna de Codorniu 175ml 6.50 Bottle	24.95

