

THE BASQUE

— K I T C H E N —

PARA PICAR

SPECIALTY OLIVES 4.5 VG	IOW SOURDOUGH BREAD 4.75	IBERICO HAM PLATTER 19.5 IBERICO BELLOTA (ACORN FED) SHOULDER
GILDAS 3 EACH SKEWERED ANCHOVY, OLIVE AND PICKLED GREEN CHILLI	ROASTED GARLIC BREAD 6.5 SMOKED WILD GARLIC BUTTER	CROQUETA 3 £3 FOR ONE INDIVIDUAL CROQUETA. CHOOSE FROM: WILD MUSHROOMS (V), HAM OR COD
BOQUERONES 9 PICKLED ANCHOVIES	PAN TUMACA 7.5 GREEN MOJO, GRATED TOMATO ON TOASTED ISLE OF WIGHT SOURDOUGH	PERFECT MARRIAGE 9 IOW SOURDOUGH, PIQUILLIO PEPPER, ANCHOVY AND BOQUERONES
	PAN TUMACA CON JAMON 11 PAN TUMACA WITH IBERICO JAMON	

TAPAS

WEEKLY SPECIALS AVAILABLE ON THE SPECIALS BOARD

F I S H

CALAMARES 11.5 CRISPY CALAMARI WITH OUR AWARD-WINNING ALIOLI
GAMBAS AL AJILLO 11.5 PRAWNS PAN FRIED IN OIL, PARSLEY, CHILLI AND GARLIC
COD PIL PIL 13 COD CONFIT IN EVO WITH GARLIC EMULSION

M E A T

WAGYU LASAGNE 14.5 WAGYU, ROASTED CELERIAC AND WILD GARLIC PESTO
ALBONDIGAS EN SALSA 12 ANGUS MEATBALLS WITH SPANISH SAUCE AND CARAMELISED SHALLOTS
IBERICO PRESA 13.5 IBERICO PORK PRESA WITH SMOKED MASH POTATO AND COFIT PEPPERS

V E G E T A B L E

PATATAS BRAVAS 8.5 WITH OUR AWARD-WINNING ALIOLI AND BRAVAS SAUCE
SMOKED AUBERGINE 11.5 GOAT CHEESE SAUCE AND NUTS
IOW ASPARAGUS 11 WITH HOUSE DRESSING AND MANCHEGO

CHEF SELECTION

SIT BACK & RELAX WITH A 10 COURSE MENU FLAVOURS OF BASQUE COUNTRY SERVED TO
YOUR TABLE

MINIMUM OF 2 PEOPLE

42 PER PERSON

FISH OF THE DAY MP
ON THE SPECIAL'S BOARD

MAINS

CHARGRILLED IBERICO PORK
CHOP 32
WITH POTATO CAKE AND GREEN SALAD

TXULETON 1KG STEAK ON THE BONE 82

WITH CHIPS AND ROASTED PEPPERS

SIDES

GREEN SALAD WITH FENNEL
AND MANCHEGO
8

HAND CUT
SEASONED CHIPS
6

CHARGRILLED
GREENS
7

(PLEASE INFORM STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS)