

THE BASQUE

— KITCHEN —

PARA PICAR

SPECIALTY OLIVES 4.5 VG	IOW SOURDOUGH BREAD 4.75	IBERICO HAM PLATTER 19.5
GILDAS 3 EACH	ROASTED GARLIC BREAD 6.5	IBERIO BELLOTA SHOULDER
SKEWERED ANCHOVY, OLIVE AND PICKLED GREEN CHILLI	SMOKED WILD GARLIC BUTTER	CROQUETA 3
		£3 FOR ONE INDIVIDUAL CROQUETA. CHOOSE FROM: WILD MUSHROOM (V), HAM, COD OR SHELL FISH
BOQUERONES 9	PAN TUMACA 7.5	MIXED CROQUETA 10
PICKLED ANCHOVIES	GREEN MOJO, GRATED TOMATO ON TOASTED ISLE OF WIGHT SOURDOUGH	4 ASSORTED CROQUETAS (ONE OF EACH FLAVOUR)
PERFECT MARRIAGE 9	PAN TUMACA CON JAMON 11	PADRON PEPPERS 9.5
IOW SOURDOUGH, PIQUILLO PEPPER, ANCHOVY AND BOQUERONES	PAN TUMACA WITH IBERICO JAMON	BLISTERED PADRON PEPPERS WITH SEA SALT

MINIMUM OF 2 PEOPLE

CHEF SELECTION

42 PER PERSON

SIT BACK & RELAX WITH A 10 COURSE JOURNEY THROUGH THE FLAVOURS OF BASQUE COUNTRY. THIS MENU IS SERVED FOR THE ENTIRE TABLE

TAPAS

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
CHARGRILLED OCTOPUS RICE 14.5
RICE WITH CHARGRILLED OCTOPUS
CURED MONKFISH 12
MONKFISH WITH SMOKED BUTTERMILK ORANGE AND CUTTLFISH VINAIGRETTE

M E A T

VENISON LASAGNE 12.5
VENISON, 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 CONFIT PEPPERS
ROASTED SUCKLING PIG 18.5
SUCKLING PIG WITH CONFIT ONION, IBERICO POTATO CAKE AND GREEN SALAD

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 SPRINKLED WITH NUTS
IOW ASPARAGUS 11
WITH HOUSE DRESSING AND MANCHEGO

SIDES

GREEN SALAD WITH FENNEL AND MANCHEGO 8	HAND CUT SEASONED CHIPS 6	CHARGRILLED GREENS 7
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(PLEASE INFORM STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS)