

# THE BASQUE

— K I T C H E N —

## PARA PICAR

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

|                                                                                           |
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| CALAMARES 11.5<br>CRISPY CALAMARI WITH ALI-OLI +<br>MOJO VERDE                            |
| GAMBAS AL AJILLO 11.5<br>PRAWNS IN LANGOUSTINE OIL,<br>PARSLEY, CHILLI AND GARLIC         |
| CURED MONKFISH 12<br>MONKFISH WITH SMOKED BUTTERMILK<br>ORANGE AND CUTTLEFISH VINAIGRETTE |

### M E A T

|                                                                                                     |
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| ALBONDIGAS EN SALSA 12<br>WAGYU MEATBALLS WITH SPANISH<br>SAUCE AND CARAMELISED SHALOTS             |
| IBERICO PRESA 13.5<br>IBERICO PORK PRESA WITH SMOKED<br>MASH POTATO AND CONFIT PEPPERS              |
| ROASTED SUCKLING PIG 18.5<br>SUCKLING PIG WITH CONFIT ONION,<br>IBERICO POTATO CAKE AND GREEN SALAD |

### V E G E T A B L E

|                                                                          |
|--------------------------------------------------------------------------|
| PATATAS BRAVAS 8.5<br>ALIOLI AND BRAVAS SAUCE                            |
| SMOKED AUBERGINE 11.5<br>GOAT CHEESE , ROAST PEPPER<br>SAUCE, MIXED NUTS |
| IOW TOMATO SALAD 8.5<br>HIBISCUS DRESSING AND FETA<br>CHEESE             |

## SHARE

|                                                                                        |
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| TXULETON STEAK 82<br>1KG RIB STEAK WITH A SIDE OF HAND CUT CHIPS AND PIQUILLIO PEPPERS |
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## SIDES

|                                              |                                 |                            |
|----------------------------------------------|---------------------------------|----------------------------|
| GREEN SALAD WITH FENNEL<br>AND MANCHEGO<br>8 | HAND CUT SEASONED<br>CHIPS<br>6 | CHARGRILLED<br>GREENS<br>7 |
|----------------------------------------------|---------------------------------|----------------------------|

(PLEASE INFORM STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS)