



SMALL DISHES, BIG ON FLAVOUR

PLEASE ORDER AT THE BAR

Last orders 30mins before the film

A Taste of Spain £6.50

A classic combo of cured Iberico Bellota Lomo with Diaz Miguel Manchego cheese and plump Gordal olives, served on a Rosemary olive oil tortas and mebrilla (quince paste).

Allergens: Gluten - biscuits

Pecorino Truffle Cheese £6.50

An beautiful smooth Italian Pecorino Truffle cheese served with artichoke relish and Seggiano biscuits.

Vegetarian.

Allergens: Lactose - cheese. Gluten - biscuits

Chorizo Picante £4.50

An indulgent, sticky, deep flavoured ramekin of authentic Spanish additive free chorizo cooked in red wine and served with artisan bread.

Allergens: Gluten - bread.

Mushroom Pate £5.50

Rich, buttery and succulent pieces of mushroom are combined with fresh and zingy coriander to create a vegetarian pâté to rival all others. Served with artisan toast.

Vegetarian.

Allergens: Gluten - bread. Lactose - pate

Roasted Cauliflower & Tahini Hummus £5.50

An delicious dish of roasted cauliflower hummus, combining the aromatic flavours of coriander and cumin, topped with toasted almonds and served with flat bread.

Vegan.

Allergens: Gluten - bread. Nuts - tahini

Marinated Feta £4.50

A really moorish bowl of chunky Feta cheese marinated in best pressed olive oil, lemon, black pepper, chilli and oregano. Served with honey and a Rosemary olive oil tortas.

Vegetarian. Allergens: Gluten - biscuits.

Lactose - cheese

Wild Boar Pate £4.50

A traditional hunters paté from the hills of Andalusia in Spain, the deep flavours are offset with house pickles and served with 'The Loaf' toast.

Allergens: Gluten - bread. Lactose - butter

Bread Bowl, £2.50

'The Loaf' bread served with Netherend butter

Olives, £2.50

Spanish Gordal olives from Brindisa

Roasted Nuts, £2.50

Home roasted Madras cashews

We cannot guarantee that we are a nut free environment. Please ask for allergen information.