

BODEGA

TAPAS MENU

PARA PICAR | NIBBLES

KIKOS vg fried and spiced maize kernals	£3
ALMONDS vg fried Valencian almonds	£4
BROAD BEANS vg fried salted broad beans	£3
GORDAL OLIVES vg	£4
ARBEQUINA OLIVES vg	£3.5
GUINDILLA CHILLI'S slightly sweet and mild heat	£4

CARNE | MEAT

SOBRESADA & BREAD chorizo paste from Mallorca on toasted fresh bread and baked	£6.5
MORCILLA & ALIOLI traditional Spanish black pudding with rice and alioli	£6.5
TXISTORRA Spanish garlic sausage with paprika & garlic, cooked in Rioja and heather honey	£7.5
PIGS CHEEKS & CHIMICHURRI slow braised pigs cheeks in a rich stock with Olorosso	£7.5
BUTIFARRA & ROMESCO seasoned pork sausage with roasted tomato, garlic and hazelnut sauce	£7
ALBONDIGAS beef and pork meatballs in a tomato & garlic sauce	£7.5

Please inform staff of any food allergies or special dietary requirements prior to ordering. We endeavour to purchase all our products from local sources & suppliers. All dishes are subject to availability. v - vegetarian vg - vegan

PESCADO | SEAFOOD

PIL PIL PRAWNS garlic, parsley and chilli oil, peeled Atlantic prawns	£8.5
BOUQUERONES marinated fresh anchovies in vinegar	£7
CALAMAR AL ESCABECHE slow braised baby squid in tomato, garlic and paprika	£8

VERDURAS | VEGETABLES

PADRON PEPPERS vg salted and blistered	£5
PAN CON TOMATE vg tomato garlic and olive oil on toasted bread	£5
PATATAS BRAVAS v crispy roast potatoes with bravas sauce and alioli	£5.5
PISTO vg seasonal roasted vegetables in a tomato and garlic sauce, rich in olive oil	£5
DATILES CON QUESO baked pitted dates with picos blue cheese	£5.5
BREAD BASKET gluten free options are available	£3.5

QUESOS | CHEESES

MANCHEGO & MEMBRILLO rosemary Manchego with quince style jelly	£5.5
PICOS BLUE & HONEY Spanish blue wrapped in sycamore leaves drizzled with heather honey	£5.5
GOATS CHEESE & OLOROSSO v whipped goats cheese with olorosso sherry	£6
CHEESEBOARD a selection of popular local cheeses served with tracklements, pickles & Fudges biscuits (please see the blackboard from cheese selection)	£12

DESSERT & AFTER DINNER COCKTAILS

ALMOND & PX TRUFFLE v

rich dark chocolate & PX ganache, blitzed salted almonds
& salted almond butter served in a cocktail glass

£9

DORSET ESPRESSO MARTINI

Black Cow Vodka, Conker Cold brew, "Coffee Mongers" Lymington
based espresso, hazelnut liqueur

£10.5

SPANISH BRANDY ALEXANDER

Carlos I brandy, cream de cacao, cream, nutmeg

£10.5

SMUGGLERS TIPPLE

PX Sherry, Rum, Conker cold brew, Baileys

£10.5

HELADO VAINLLA PX

Served with either XO Sherry Pedro Ximenez OR Canyero Salted
Caramel Rum Liqueur served over ice cream

£7.5

SHERRY

Micaela Manzanilla 4yo

£4.5 / £8.5

Micaela Fino 4yo

£5 / £9

Micaela Amontillado 5yo

£5.25 / £9.25

Xixarito P.X 15yo

£8 / £15

