



FRIDAY & SATURDAY NIGHTTIME

*Served from 5 pm. Last orders 10 pm. Please place your order at the till
we'll do our best to serve you as fast as possible, but please be aware food may come at different times*

-SNACKS-

MIXED OLIVES - 3.75

SPICED PEANUTS - 2.35

PRETZELS - 2.15

SOURDOUGH BOARD, OIL & BALSAMIC- 4.50

MIXED NUTS - 3.15

SNACKING SALAMI - 2.95

THE BOARD *(available 1/2 portion) Four meats & four cheeses served with our 30 hour slow fermented Sourdough Bread, house pickles, extra virgin olive oil & dips - 20.00*

C'EST LA BRIE *ciabatta pintxo with creamy melted Brie & chorizo - 8.75 (NF) -add grilled egg for +1.80*

GARBANZOS & 3 DIPS *spiced chickpeas, 'no avo' mash, real hummus & black bean hummus served with tomatines - 8.5 (GF, NF, Vn) -add grilled or scrambled egg for +1.80*

-TAPAS, MEZZE & RACIONES- *all served with our slow fermented Sourdough Bread*

MUSHROOM CROQUETAS *(2 u.) with goat's cheese, black olive & mustard dip- 7.50 (NF, V)*

KEFIR CHICKEN *slow cooked served with winter roasted veggies, hummus & side salad - 9 (available GF, NF & Vn)*

JUDIONES CON CHORIZO *giant butter beans, mild Spanish chorizo & Sherry Dressing - 8.70 (GF, NF, available Vn)*

GEM LETTUCE TACOS *with hummus, black beans, radish, tomatines and grilled halloumi- 9 (GF, NF & available Vn)*

PINCHO DE TORTILLA CON JAMON *steamed potato Spanish tortilla with prosciutto & Pure Miel de Caña dressing - 9.00 (GF, DF, NF) / (half tapa portion available)*

SPICED CARROTS & FETA *flaky pastry served with tomatines salad - 8.50 (V, NF & available Vn)*

CAULIFLOWER SHAWARMA *spiced roasted cauliflower with caramelised seeds, hummus & tahini - 8 (GF, NF, Vn)*

-HAPPY HOUR 9 TO 10 PM. 3 FOR 15-

-SOMETHING SWEET-

CHOCO & GINGER COOKIE SANDWICH - *filled & cream cheese - 5.50 (GF, NF)*

PASTELITO *(served warm) sweet & slightly tangy flaky pastry with seeds brittle - 5.50 (NF, Vn)*

*If you have a food allergy; intolerance or sensitivity; please let us know before you order so we suggest the best dishes for you.
Our dishes are prepared in areas where allergenic ingredients are present.
We cannot guarantee our dishes are 100% free of these ingredients.*



SATURDAY & SUNDAY DAYTIME

Service 9 to 4 pm (Sat), 10 to 4 pm (Sun). Please place your order at the till
we'll do our best to serve you as fast as possible, but please be aware food may come at different times

-BREKKIE-

TOAST our sourdough toast with Berkeley Farm Dairy Organic Butter & Caversham Jam Lady Jam - 4.50 (available Vn)

PB & J Peanut Butter + Jam; a classic revisited with our own sourdough, toasted seeds & fresh fruit - 5.50 (Vn, NF)

BUCKWHEAT PANCAKES (stack of 3) with banana, seeds &/or crispy salami & feta. - 7.60 - (GF, NF, available Vn)

-BRUNCH & TAPAS-

TEX-MEX BREKKIE tortilla filled with omelette, slow cooked ham, cheddar & kale. Served with hummus & homemade chilli sauce - 9.50 (NF, available GF & Vn)

CATALAN BRUNCH fried eggs on our sourdough with sautéed baby spinach, toasted almonds & raisins & tomatines - 9.00 (DF, available Vn)

GARBANZOS & 3 DIPS spiced chickpeas, 'no avo' mash, real hummus & black bean hummus served with tomatines - 8.50 (GF, NF, Vn) -add grilled or scrambled egg for +1.80

SPICED CARROTS & FETA flaky pastry served with tomatines salad - 8.50 (NF, available Vn)

CHAMPIÑONES SHAKSHUKA mushrooms marinated in extra virgin olive oil, caramelised onions, broken egg and topped with grilled egg. - 9.60 (GF, NF, available Vn)

JUDIONES, CHORIZO & EGGS Giant Spanish butter beans, mild chorizo & baked eggs with Sherry Dressing - 9.70 (GF, NF)

BREAKFAST SLOW COOKED CHICKEN WRAP with 3 egg omelette, with winter roasted veggies, hummus & side salad - 9.8 (available GF, NF & Vn)

C'EST LA BRIE ciabatta pintxo with creamy melted Brie & chorizo - 8.75 (NF) -add grilled egg for +1.80

CRISPY SALAMI, CHEDDAR, SUN-DRIED TOM & FRIED EGG glorious gourmet toastie - 8.50 (NF)

THE BOARD (available 1/2 portion) Four meats & four cheeses served with our slow fermented Sourdough Bread, house pickles, extra virgin olive oil & dips - 20.00

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BUBBLES

COLLUCCI *Prosecco Treviso DOCG*
| Glass 5.00 | Bottle 23.50 |

FRIDAY FIZZ *changing every week.*
Prices vary.

BEER

YULU *loose leaf IPA 3.6%* | 4.45 |

CALYPSO *Berliner Weisse 4.0%* | 4.30 |

SANTO *Dry Hopped American Lager*
5.0% | 5.10 |

BRUT ROMANCE *Strawberry Brut*
IPA 6.0% | 6.70 |

NO BIGGIE *West Coast IPA 6.7%*
| 6.50 |

BROKEN DREAM *Breakfast Stout*
6.5% | 5.10 |

DEATH BT CC CAKE *Imperial*
Tropical Stout | 8.25 |

SOUND WAVE SESSION *West Coast*
IPA 4.5% | 4.70 |

SOFT DRINKS

KARMA (*cola, lemonade, ginger beer*) | 1.50 |

WOBBLEGATE *Juices (Apple & Raspberry;*
Apple & Pear, Breakfast Juice) | 2.50 |

WATER (*Still, Sparkling*) | 1.20 |

SQUARE ROOT (*Root beer, Pear & Aronia*)
1.20 |

DIGESTIFS

CHATEAU LAFON SAUTERNES
70 ml | 4.90 |

CHAUFFE COEUR CALVADOS
35 ml | 4.10 |

AULTMORE FOGGIE MOSS 12YO
35 ml | 6.35 |

JOHNNY WALKER DOUBLE BLACK
35 ml | 4.35 |

CASTEDERE VSOP ARMAGNAC
35 ml | 5.00 |

AMARO NONINO GRAPPPA
LIQUEUR 35 ml | 5.50 |

PATRON TEQUILA REPOSADO
35 ml | 5.55 |

TAKE A MINUTE TO REST...

BENCH REST is a crucial part of the bread-making process, where the dough is left to rest and relax prior to shaping. It is a vital phase to ensure a good crumb and a great loaf structure. With this in mind, our philosophy revolves around the importance of having a moment to stop and relish things that make life great.

Our **COMMITMENT**; we make as much as we can **FROM SCRATCH**, that's why we serve our food with our very own sourdough. We source **LOCAL** and try to keep our carbon footprint to the minimum.

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