



## 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 & SMALL BITES-

MIXED OLIVES - 3.75

PRETZELS - 2.15

HARRISA NUTS - 3.50

FRIED BROAD BEANS (GF, Vg) - 2.50

SNACKING SALAMI - 2.95

SOURDOUGH, OIL & BALSAMIC (Vg) - 4.50

HUMMUS & SOURDOUGH- 5.5 (NF, Vg, Ask GF!)

**\*New\*** FAINA PIZZA SLICE chickpea flour crust,  
sun-dried tomato & mozzarella - 4.5 (GF, ask Vg!)

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

**\*New\*** HOUSE'S SELECTION *fried Spanish chorizo, smoked cheese, sourdough, hummus & mixed leaves salad with Sherry dressing - 9.50 (NF, ASK GF)*

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

SPICED LENTILS & HUMMUS *spiced lentils & tomatines served on real hummus bead- 8.5 (ASK GF, NF, VG!)*

POTATO & PARSLEY CROQUETAS PLATTER (4 pieces) *with grape must mustard & salsa verde - 9.5 (NF, V)*

JUDIONES, CHORIZO & BROKEN EGGS *giant Spanish butter beans, mild chorizo & baked eggs with Sherry Dressing - 9.70 (GF, NF, ASK V & VG!)*

TORTILLA CON JAMON *steamed potato Spanish omelette with prosciutto & sourdough bread - 6.50 (GF, NF, V)*

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

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

### -SALADS-

HALLOUMI & SALSA SALAD *Pan-fried halloumi, hummus, tomato salsa, mixed leaves on sourdough toast - 9 (ASK GF, NF & VG!)*

**\*New\*** TOMATINES & GOAT'S CHEESE SALAD *Cherry tomatoes on a bed of mixed leaves, goat's cheese, salsa verde & Sherry dressing with our sourdough on the side- 9.25 (NF, GF, Ask Vg!)*

### -SOMETHING SWEET-

CHOCO & GINGER COOKIE SANDWICH (2 pieces)  
*filled with cream cheese & spiced granola - 5.50 (GF, NF)*

PASTELITO (2 pieces, served warm) *quince & seeds brittle - 5.50 (NF, VG)*

*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 (ASK VG!)*

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

**BUCKWHEAT PANCAKES** *(stack of 3) with banana, seeds 7.60 or crispy salami & feta & salad 9.20  
- (GF, NF, ASK VG!)*

### -BRUNCH-

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

**CATALAN BRUNCH** *fried eggs on our sourdough with sautéed baby spinach, almonds & raisins & tomatines - 9.00 (DF, ASK VG!) -add smoked salmon for +2.00*

**SPICED LENTILS & HUMMUS** *spiced lentils & tomatines served on real hummus bead- 8.5 (GF, NF, VG) -add grilled or scrambled egg for +1.80 // -add smoked salmon for +2.00*

**JUDIONES, CHORIZO & EGGS** *giant Spanish butter beans, Spanish chorizo & broken eggs with Sherry Dressing - 9.70 (GF, NF, ASK V & VG!)*

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

**BREAKFAST HALLOUMI & SALSA** *ideal to share! Pan-fried halloumi, 3 egg omelette, hummus, tomato salsa, mixed leaves on sourdough toast - 9.8 (ASK GF, NF & VG!) -add smoked salmon for +2.00*

**\*NEW\* SMOKED SALMON, TOMATINES, CARAMELISED SEEDS & GOAT'S CHEESE SALAD** *Smoked salmon, cherry tomatoes, mixed leaves, caramelised seeds & goat's cheese with Balsamic glaze & Salsa Verde & dressing. Served with our sourdough on the side - 9.60 (GF, NF, EF)*

**\*New\* PINCHO DE TORTILLA BREAKFAST** *Spanish omelette with prosciutto served with sourdough toast & mixed salad & topped with fried egg - 9.50 (GF, DF, NF)*

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

### -SNACKS & SMALL BITES-

**MIXED OLIVES - 3.75**

**PRETZELS - 2.15**

**HARRISA NUTS - 3.50**

**FRIED BROAD BEANS (GF, VG) - 2.50**

**SNACKING SALAMI - 2.95**

**SOURDOUGH, OIL & BALSAMIC (VG) - 4.50**

**HUMMUS & SOURDOUGH- 5.5 (NF, VG, ASK GF!)**

**\*New\* FAINA PIZZA SLICE** *chickpea flour crust, sun-dried tomato & mozzarella - 4.5 (GF, ASK VG!)*

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## BUBBLES

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

**CASTELNAU BRUT RESERVE**  
**CHAMPAGNE** | Bottle 55.00 |

**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 Lager 5.0%* | 5.10 |

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

**RYESIGN TIDES** *Rye IPA 7%* |  
6.50 |

**BROKEN DREAM** *Breakfast Stout*  
6.5% | 5.10 |

**DEATH BT CC CAKE** *Imperial*  
*Tropical Stout 10.5%* | 8.25 |

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

## SOFT DRINKS

**KARMA** (*cola, lemonade, ginger ale*) | 1.70 |

**WOBBLEGATE** *Juices (Apple & Raspberry;*  
*Apple & Pear, Breakfast Juice)* | 2.70 |

**WATER** (*Still, Sparkling*) | 1.20 |

**SQUARE ROOT** (*Ginger Beer, Pear & Aronia,*  
*Rhubarb, Seville Mandarin*) | 2.70 |

**FRESH ORANGE JUICE** | 2.50 |

## 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 |

### 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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