SNACKS

Garlic Hummus (VE) (GF) £8.00 Salsa Macha, Crispy Chickpeas

Smoked Almonds (VE) (GF) £4.00

Mixed Olives (VE) (GF) £4.50



Plates to be shared, or had as a traditional Starter/ Main.

We recommend 3/4 plates per person.

BREAD AND BUTTER

Focaccia (VE) £5.00

Please ask server for today's availability

Flatbreads (VE) £4.00

Sourdough (VE) £4.00

Butter Of The Day/Evo Oil (V) £2.00

SMALL PLATES

FISH

Grilled Sardines (GF) £11.00

Mojo rojo, charred corn salsa

Grilled Gambas (GF) £9.00

Nduja butter, chives

Pan Roasted Scallops £11.00

Caramelised cauliflower, morcilla

Crispy Fried Squid £8.50

Garlic aioli

MEAT

Glazed Pork Belly Skewers £9.50

Burnt apple puree

Chicken Pintxos Morunos Skewers (GF) £9.00

Mojo rojo

Baked Fig and Jamon Serrano (V) (GF) £10.00

Goats cheese, honey truffle, black olive crumb

VEGGIE

Whole Burrata (V) (GF) £9.00

Evo oil, pistachio crumb

Charred Asparagus (V/VE) (GF) £9.00

Mojo rojo, manchego, almonds

Baked Fig and Goats Cheese (V) (GF) £8.00

Truffle honey dressing, black olive crumb

VEGAN

Charred Hispi Cabbage (VE) (GF) £7.50

Tahini dressing, crispy cavolo nero, pine nuts

Imam Bayildi (VE) (GF) £10.00

Stuffed aubergines, labneh

Garlic Hummus (VE) (GF)£8.00

Salsa macha, crispy chickpeas

LARGER PLATES

Whole Sea Bass (GF) £24.00

Chilli & Cumin Fried Cavolo Nero, Pomegranate

Grilled Tandoori Monkfish Skewers £26.00

Roti, Lemon Pickle, Spiced Yoghurt

Chargrilled Cauliflower (GF) (V/VE) £16.00

Wild Mushrooms, Spinach

Iman Bayildi (GF) (V/VE) £16.00

Stuffed Aubergines, Labneh

Half Charcoal Grilled Chicken £15.00

Fries and moio sauce

32 Smash Burger £13.00

American cheese and fries

300g 28 Day Dry Aged Sirloin or Ribeye Steak (GF) £32.00

Bone Marrow Butter, fries

Add 3 Gambas to steak +7

Add a sauce, Bearnaise, Wild Mushroom or Peppercorn +3

SIDES

Crispy New Potatoes (V/VE) (GF) £5.00

Garlic aioli

Spring Onion Fries (VE) (GF) £4.50

Mac and Cheese (V) £5.00

Manchego, chives

Manchego Truffle Fries (V) (GF) £6.00

Charred Tenderstem Broccoli (VE) (GF) £4.50

House Salad (VE) (GF) £4.50

(GF) Gluten Free (V) Vegetarian (VE) Vegan

An optional 12.5% service charge will be added to the bill. There may be traces of gluten and nuts in our dishes. Please make a member of our team aware of any allergies.

DESSERTS

Bourbon and Cola Sticky Toffee Pudding (V) £8.00 Vanilla ice cream	Apple and Winter Berry Crumble (V) £7.00 Cinnamon ice cream	Selection of Cheese and Crackers (V) £12.00
Black Forest Cheesecake (V) £7.50 Cherry sorbet	Chocolate Cremeux (VE) (GF) £8.00 Chocolate soil, coconut sorbet	Selection of Ice Creams and Sorbets (V/VE) (GF) £2.50 Please ask your server
	HOT DRINKS	
Single Espresso £2.50	Latte £3.00	Iced Americano £3.50
Double Espresso £3.00	Cappucino £3.00	Iced Mocha £3.50
Long Black £3.00	Mocha £3.50	Irish Whiskey Coffee £6.50
Flat White £3.00	Hot Chocolate £3.50	Mexican Calypso Coffee £6.50
Cortado £3.00	Chai Latte £3.50	Hot White Russian Coffee £6.50
Americano £3.00	Iced Latte £3.50	Baileys Latte £6.50
	TEAS	
English Breakfast 3.50	Dozy Girl 3.50	Peppy Mint 3.50

Green 3.50

Earl Grey Creme 3.50

Ceylon black tea, vanilla pieces, blue cornflowers

Chamomile, lemon verbena, hibiscus, rose petals, lavender

Gingerbread Chai 3.50

Rooibos, cardamom, cinnamon, ginger, vanilla pieces, mallow flowers

Peppermint leaves, cornflowers, naturally caffeine free

Digester 3.50

Chinese pu'erh tea, chinese oolong tea, ginger, orange, ginseng, fennel

(GF) Gluten Free (V) Vegetarian (VE) Vegan

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