#### (served from 8.30am - 11am Monday - Friday) Breakfast (served from 10am - 12 midday Saturday/Sunday)

Bar Iberico Flatbread:	
• Smoked Bacon, Sausage, Scrambled Eggs, Chorizo Relis	h,
Crème Fraiche <mark>d g</mark>	5.50
• Morcilla, Scrambled Eggs, Chorizo Relish d g	5.50
• Spinach, Scrambled Eggs, Crème Fraiche d g v	4.50
Fresh Pastries (see server) dgnv	1.50
Baked Egg, Samfaina, Spinach & Majorero Goats Cheese d	4.95
Sourdough Toast & Marmalade d g v	2.50
Spanish Baked Beans on Toast d g v	3.95
Spanish Fried Breakfast d g	7.95
Sausage, Smoked Bacon, Morcilla, Scrambled Eggs, Wood Fir	ed
Comato, Mushrooms, Chorizo Relish, Sourdough Toast)	

## To Pick At

Planeta Almonds <mark>n</mark> v		1.75
Mixed Olives <b>v</b>		2.50
Jamon Croqueta d g	(per piece)	1.50
Padron Peppers 100g v		4.95
Sourdough & Olive Oil g v		2.75
Wood Fired Peppers v		1.95
Habas Picantes <b>v</b>		1.50
Para Picar (anti-pasti selection) d g n		6.50
Pickles g v		1.95

## Charcuterie & Cheese

8.50
4.95
4.95
4.95
5.50
8.50
8.50
8.50
7.50

d Contains Dairy

Please see your server if you have any special dietary requirements. g Contains Gluten

n Contains Nuts

A 10% discretionary service charge will be

**v** Vegetarian added to tables of 6 or more - thank you.

# Bar HBérico

Our food embraces the Spanish tapas concept of sharing. Our tapas are designed to allow you to explore our menu giving you the opportunity to sample a varied selection of dishes.

Please note that all of our tapas dishes come out of the kitchen as and when they are ready. We advise you order as a group rather than individually

Menu Rapido (served from 11am - 6.45pm Monday - Friday (served from 12 midday - 5.30pm Saturday)	·)
Sourdough & Olive Oil and any two dishes from the Tapas or Josper Grill section dgnv	8.95
Plato Del Dia (main dish of the day - see server) d q n v	6.95

#### Tapas

Crispy Chicken & Spicy Jerez Sauce d g	5.95
Pork Belly, Smoked Bacon, Lentils	5.50
Chorizo & Red Wine d	5.95
Market Fish, Burnt Butter, Capers, Paprika d	5.95
Gambas Pil Pil (Guindilla Chilli & Garlic)	6.95
Sherry Cured Salmon, Spanish Satsuma, Pickles	5.95
Burnt Squash & Swede Gratinado d g v	4.95
Lemon & Smoked Paprika Chips, Allioli v	3.95
Courgette Hummus, Pomegranate, Olive Oil Biscuit g v	4.95
Chickpea, Aubergine & Tomato Pisto v	4.95
Iceberg Salad, Nashi Pear, Sesame-Soy Dressing g v	3.95
Baked Picos, Pickled Beetroot & Honey dgnv	5.50

## Josper Grill

Swordfish Pincho Beef Pinchos, Mo Pinchos Morunos Shitake Mushroom. <sup>1</sup><sub>2</sub> Baby Chicken, 1

## Wood Fired Flatbreads

Salchichon Iberico Tiger Prawn, Avoc Piquillo, Josperized Squash, Pickled Wa

## Desserts

Custard Tart d q Churros & Hot C Citrus & Almond Aerated Turron C Pedro Ximenez Ra

Cl Plea
Did you l Flatbreads A
<b>F</b> BarIb



2 Pinchos (skewers) per portion		
os, Pink Peppercorn & Ginger Soy g	3.95	
ojo Verde	3.95	
(marinated pork skewers)	3.95	
, Padron & Piquillo Pinchos, Yuzu Dressing g v	3.75	
Romesco Sauce dgn	6.50	

Salami, Piquillo, Majorero Goats Cheese d g	5.50	
cado, Chilli, Tetilla Cheese d g	5.95	
d Red Onion, Monte Enebro Goats Cheese d g	5.50	
alnut, Quince Jam, Cabrales Cheese d g n v	5.95	

v	2.95	
Chocolate d g v	4.95	
l Cake, Seasonal Compote <mark>n v</mark>	4.95	
Cheesecake, Salted Caramel d n v	4.95	
aisin Bread, Catalan Cream, Hazelnut d g n v	4.95	

hef's Special Dishes ase see the drinks menu for our daily specials!

### On The Go?







Follow us on Facebook/Twitter/Instagram and get all of our most up to date news and offers!







