

SEASONAL BISTRO, BAR & CAFE  
*Brought to you by the* LONELY BOY TEAM

## APERITIF

|                                                         |   |
|---------------------------------------------------------|---|
| GARIBALDI - CAMPARI & ORANGE JUICE                      | 9 |
| KIR ROYALE - CREME DE CASIS WITH PROSECCO OR WHITE WINE | 9 |
| SODA & VERMOUTH                                         | 9 |
| LILLET BLANC SPRITZ                                     | 9 |

## SNACKS

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| HOUSE BREAD WITH CHOICE OF AIOLI OR ROCK SALT & ROSEMARY BUTTER V/VE | 4.5 |
| GORDAL OLIVES, SWEET PICKLE CHILLI VE/GF                             | 5   |
| SMOKED SPICED ALMONDS VE/GF                                          | 4.5 |
| PADRON PEPPERS WITH ROCK SALT VE/GF                                  | 5.5 |
| MARINATED ANCHOVIES, OLIVE OIL, GARLIC, PARSLEY GF                   | 7   |
| PAN CON TOMATE VE/V                                                  | 6.5 |
| ADD MANCHEGO 50G (£2 SUPP.) OR ADD JAMON BELLOTA 50G (£5.50)         |     |

## KITCHEN - DAILY SPECIALS AVAILABLE - ASK STAFF FOR MORE DETAILS

|                                                                  |     |
|------------------------------------------------------------------|-----|
| BASQUE STYLE CHICKEN STEW IN PEDRO JIMENEZ, TOASTED SOURDOUGH    | 12  |
| EMPANADAS (SOBRASADO, TOMATO, CHICKPEA)                          | 9   |
| FRIED SKIN ON POTATOES, SPICED TOMATO & BLACK GARLIC AIOLI VE/GF | 7   |
| CRISPY FRIED BABY SQUID, CITRUS AIOLI                            | 9   |
| HOUSE SALAD VE/GF                                                | 5.5 |
| CHARRED BROCCOLINI, ROMENESCO, ALMONDS VE/GF                     | 7.5 |
| 6OZ STEAK, CAFE DE PARIS BUTTER GF                               | 15  |
| PRAWNS, GARLIC & CHILLI GF                                       | 9   |
| FRIED AUBERGINE, PINE NUTS, HONEY GF/V                           | 7.5 |
| COQUILLES SAINT JACQUES (CLASSIC FRENCH SCALLOP DISH)            | 13  |
| PICKLED CLAMS, CRISPS, TABASCO                                   | 7.5 |
| CHORIZO PICANTE, RED WINE, GARLIC & BAY GF                       | 8   |
| <u>FLATBREAD</u>                                                 |     |
| GARLIC & HERB BUTTER                                             | 7   |
| MUSSELS & PARSLEY                                                | 11  |
| SPANISH BLACK PUDDING & ROSEMARY POTATO                          | 11  |

## DESSERT

|                                                        |     |
|--------------------------------------------------------|-----|
| KELLEY'S CHEESE BOARD                                  | 13  |
| DARK CHOCOLATE TORTE, SEVILLE MARMALADE, GREEK YOGHURT | 7.5 |
| BURNT BASQUE CHEESECAKE, FIGS, HONEY GF                | 8   |
| LEMON CURD PANNA COTTA, PISTACHIO BRITTLE, ALMOND CAKE | 8.5 |
| BANNOFFEE PIE (RUM DESSERT COCKTAIL)                   | 12  |