

LUNCH + PLATES

PADRON PEPPERS <i>Charred padron peppers, smoked sea salt, lemon garlic aioli</i>	7.5
CROQUETTES <i>Rarebit / ham hock and rarebit</i>	10
ARGENTINIAN PRAWNS <i>Confit garlic butter, chimichurri, candied jalapenos</i>	12
CHARRED HISPI CABBAGE <i>Seaweed butter, bonito flakes</i>	9.5
CHICKEN THIGH YAKITORI <i>Sticky citrus chicken yakitori</i>	9
CRISPY SQUID TACO <i>Crispy squid, raw slaw, lemon aioli, pickled chilli, hand pressed tacos</i>	10.5
TRIPLE COOKED TATTIES <i>Chilli vinegar, miso lime mayo</i>	8

BASQUE NACHOS

CLASSIC <i>Romesco sauce, sweet pickled chillies, olives, chimichurri</i>	12
PESCY <i>Anchovies, lemony aioli, olive tapenade</i>	12.5
MEATY <i>Ham hock, parmesan sauce, pickled apple</i>	13

OYSTERS

SPICY MARG <i>Lime, chilli, tequila, tajin</i>	3.5
CLASSIC <i>Shallot vinaigrette</i>	3
PINEAPPLE <i>Burnt pineapple, coriander, green oil</i>	3.5

MIX AND MATCH

3 / 9.5 - 6 / 18