

## OLIVES

PROVENÇALE HERBY BLACK  
LARGE GREEN STUFFED WITH GARLIC  
LARGE GREEN STUFFED WITH ALMOND  
ve/gf £5 single serve or £7 mixed serve

## PINTXOS

### Basque inspired bites on skewers on bread

BALSAMIC ONION & FRETTA v £5  
GARLIC & HERB MUSHROOMS ve £5  
CHERMOULA KING PRAWNS £9  
PAPRIKA & HERB CHICKEN THIGHS £6.5

## BREADS & CHEESE

### House Focaccia

baked daily served with oil & balsamic  
ve £4

### Tomato Bruschetta

warm & bitesize, basil pesto  
ve £5

### Wrekin White & Prosciutto

local Moydens cheese like Manchego, fig & mustard drizzle  
gf £6.5

### Wrekin Blue & Sables

Moydens blue cheese on local "what a pickle" sables &  
chutney  
v £6

### Baked Camembert

stuffed with garlic & rosemary and served with  
locally made cheese sables, sour dough crackers  
& cranberry & chilli chutney £15

## PAELLA

rice, peppers, peas & sundried tomatoes gf  
**with CHICKEN & CHORIZO** £28  
**PRAWN & CHORIZO** £34  
**SQUASH & SAMPHIRE** ve £24

## HOT TAPAS

### MEATBALLS

pork & beef meatballs, light tomato sauce, smoked cheese  
gf £6

### BEEF BRISKET

hash brown, harissa sour cream, chives  
gf £10

### BELLY PORK

Wenlock Edge pork, crispy black pudding, carrot &  
coriander chutney £10

### CHORIZO VINO

Wenlock edge chorizo, red wine & tomatoes, honey  
gf £8

### CHESTNUT & CRANBERRY CHIPOLATAS

chilli & cranberry sauce  
£7

### CALAMARI

crispy coated squid rings, tomato sauce, aioli dip  
gf £7.5

### SWEET POTATO TAGINE

spiced cauliflower & chickpeas, chermoula  
ve/gf £6

### CRISPY OYSTER MUSHROOMS

harissa sour cream  
v/gf £6

### CROQUETTES

squash & samphire potato croquettes  
ve £6

### PATATAS BRAVAS

spicy tomato sauce, aioli & chives  
v/gf £5

### BATATA HARRA

crispy potatoes, chilli, coriander & garlic  
ve/gf £5

IDEAL FOR 2 OR FOR THE MIDDLE OF YOUR SHARING TABLE