

# BEN'S WINE & TAPAS

Good wine from good farming

Lunch Service: 12pm-3pm Dinner Service: 6pm-9pm

## Para Picar

Toasted almonds in smoked paprika and sea salt	£3
Organic nocellara del belice olives	£3
Salted broad beans	£3
Homemade bread with nut dukkah and olive oil	£5

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## Cheese

Manchego with membrillo and walnuts	£5
Halloumi fries with Greek yoghurt and pomegranate molasses	£5
Cheese board, with a selection of local cheeses	£12

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## Veg

Beetroot borani with feta and walnuts served with toasted focaccia	£5
Patatas bravas	£5
Baked Jerusalem artichokes with Ticklemore goats cheese and hazelnuts	£6
Spinach and mushroom croquettes	£6
Aubergine, tomato and whipped tahini dip served with toasted pitta	£6
Tenderstem broccoli with confit garlic, soy sauce, chilli and sesame seeds	£6
Roasted butternut squash, soused onion and goat's curd salad	£6
Charred oyster mushrooms with salsa verde on grilled ciabatta	£7

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## Fish

'Boquerones', marinated anchovies with croutons	£4
Salt cod fritters with saffron aioli	£6
Fried squid with romesco sauce and charred spring onions	£7

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## Meat

Pork meatballs in ragu topped with parmesan bread crumbs	£6
Marinated chicken pinchos with mojo picón sauce	£6
Sherry-braised pork cheeks with pancetta crisps	£7
Antipasti with a selection of Ben's charcuterie	£12

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