

## **Nibbles**

Artisanal Breads & Oil 6 Marinated Olives 4.5 Marinated Anchovies 6

Banderillas 4.5 (Gherkin, Olive & Pickle Skewers)

# <u>Tapas</u>

We Recommend 3 tapas per person as part of a main meal. We operate a free flow kitchen at peak times meaning your dishes will arrive at your table as & when they are ready.

#### From The Pastures

Sauteed Spanish Chorizo | Cider, chilli & honey (GF) 8

Spanish Fabada | Morcilla, Chicken, Chorizo & Butterbean Stew (GF/DF) 8/15

Boneless Chicken Thighs | Chipotle Mayo | Pink Pickled Onions 8

Crispy Chicken Bao Buns | Asian Slaw | Chilli & Pineapple Salsa | Aioli 10

Spanish Albondigas | beef & pork meatballs | Tomato & pepper sauce | shaved Manchego (GF) 8

Sticky PX Sherry Chicken Wings | House Pickles | Sesame Seeds 8

Slow Cooked Lamb Tagine | pomegranate seeds 8/16

Slow Cooked Baby Back Pork Ribs | Sticky Teriyaki | Asian Slaw | Sesame Seeds (GF) 8

### From The Sea

Cornish Hake Goujons | tartare sauce (DF) 8

Gambas Pil Pil | king prawns, paprika, garlic (GF) 8

Cornish Fish Chowder | hake, prawns, squid 11/21

Fried Whitebait | Aioli (DF) 7.5

Aromatic Salmon & Sweet Potato Fishcakes | Chilli Jam 7.5

Chilli & Garlic Prawns & Chorizo (DF/GF) 9

Tempura Calamari | triple citrus aioli (DF) 7.5

#### From The Fields

Patatas Bravas | Our Spuds | Bravas Sauce | Aioli (GF/DF/V) 5.5

Padron Peppers | Cornish Sea Salt (GF/DF/VG) 6

Spinach & Goats Cheese Croquettas | Bewshea's ketchup (v) 7

Middle Eastern Spiced Butterbean Cassoulet (GF/DF/VG) 6.5/12

Bewshea's Thyme & Sea Salt Spuds (GF/DF/VG) 4.5

9 Month Aged Spanish Manchego | Candied Walnuts | Honey (GF/V) 8.5

Thyme & Porcini Arancini | truffled pesto (v) 7.5

Steamed Edamame | Smoked Cornish Sea Salt (GF/DF/V) 6.5

Tempura Halloumi Fries | Chilli Jam (V) 7.5

Bang Bang Cauliflower | Tempura Coated Florets | Thai Glaze (DF/VG) 6.5

V = Vegetarian VG = Vegan DF - Dairy Free GFO = Gluten Free Option Available GF = Gluten Free (always advise your server)\*

Please inform us if you have any food allergies or intolerances. All of our dishes are cooked fresh to order and can be adapted to suit all dietary requirements.

\*We will always do our best to reduce the chance of cross contamination but can never guarantee this 100%

All dishes are subject to availability

BY THE BEACH