

PARA PICAR (TO START)

BOQUERONES Fresh white pickled anchovies and chimichurri (GF)	£6.50
ALMENDRAS Slightly spicy roasted almonds (VG)(GF)(N)	£4.50
ACEITUNAS Marinated mixed Spanish olives (GF)(VG)	£4.50
PAN ARTESANO Sourdough artisan bread and olive oil (VG)	£6.00
GALLETAS DE QUESO Artisan cheese biscuits	£4.50
PANCETA DE CERDO Pork crackling (GF)	£5.00

TAPAS FRIAS (COLD)

PAN DE CRISTAL Crystal bread, tomato and olive oil (VG)	£8.00
PUERROS AL CARBON Chargrilled leek salad, pickled apple and pomegranate vinaigrette (VG)(GF)	£10.00
ENSALADA DE TOMATO Mixed heritage tomato salad with goat's cheese foam, pickled basque chillies and wholegrain mustard vinaigrette (V)(GF)	£13.00
CARPACCIO DE SALMON Marinated wild Loch Duart salmon, goat cheese cream, mango vinaigrette, guacamole (GF)	£14.00
TABLA DE EMBUTIDOS Acorn-fed Iberian cured meat assortment: Chorizo, Salchichon and Lomo (GF)	£14.00
TABLA DE QUESOS Spanish cheese selection: Manchego, Idiazabal, Picos Blue, pickled apple, quince jelly, walnuts and chargrilled crackers (GFA)(N)	£15.00
JAMÓN IBERICO DE BELLOTA Handcarved acorn-fed Iberian ham (GF)	£24.00

GIFT VOUCHERS

Enjoyed your experience with us today? Why not treat a loved one to their own visit! Find our collection of gift vouchers and experiences on our website.

PRIVATE EVENTS

We pride ourselves on delivering exceptional hospitality that transforms your special occasions into unforgettable experiences.

View our online brochure via our website, or email enquiries@elcerdo.co.uk



All of our dishes are homemade with sustainable local and Spanish ingredients.

VERDURAS (VEGETABLES)

PATATAS BRAVAS Fried potatoes, brava sauce and alioli (V)(VGA)(GF) £8.00	PIMIENTOS DE PADRON Padron peppers (VG)(GF) £8.50	CALABACÍN A LA CARBON Roast charcoal courgette, Picos Blue cheese, almond and mint oil (V)(GF)(N) £11.00
BROCOLI CON ALEMENDRAS Tenderstem broccoli, coconut ajoblanco, roasted almonds and chilli flakes (VG)(GF)(N) £10.00	STEAK DE COLIFLOR Chargrilled cauliflower steak, harissa spiced romesco, pesto and pumpkin seeds (VG)(GF)(N) £11.00	CROQUETAS DE SETAS Wild mushroom, truffle and Manchego croquettes (V) £11.00

TORTILLAS ESPAÑOLAS

Our "Lazy" or open tortillas. Freshly cooked with free-range eggs, potatoes and onion.

TORTILLA EL CERDO Chistorra sausage, Iberian pork black pudding, pickled basque chillies (GF) £12.00	TORTILLA MEDITERRANEA King tiger prawns, asparagus, spring onions (GF)(VA) £12.00	TORTILLA VEGETARIANA Vegetarian tortilla available on request (GF) £10.00
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PESCADO Y MARISCO (FISH & SEAFOOD)

CALAMARES Salt and pepper calamari, served with alioli £10.00	OSTRAS FRESCAS Two fresh oysters with spiced vinaigrette (GF) £14.00	GAMBAS PIL PIL Garlic and chilli king prawns fried in olive oil (GF) £12.00	FRITTO MIXTO Fried squid, prawns and pollock £15.50
PAELLA ESPAÑOLA Spanish seafood paella (GF) £16.00	LUBINA CON GARBANZOS Fresh grilled sea bass with Spanish style chickpeas (GF) £16.00	VIERAS A LA ESPAÑOLA Pan seared scallops served with chimichurri, crispy onions (GF) £18.50	PULPO ASADO Chargrilled octopus, sweet potato puree and roasted seasonal vegetables £22.00

CARNES (MEAT)

CHORIZO A LA SIDRA BBQ spicy chorizo cooked in cider and red wine (GF) £9.00	CROQUETAS DE JAMON Iberian ham croquettes (x4) £12.00	EMPANADAS DE CERDO IBERICO Iberian pork empanadas, chorizo spiced alioli £12.00
CROQUETAS DE CHORIZO Chorizo croquettes, chorizo alioli, beetroot reduction £12.00	PINCHO DE POLLO Chargrilled free range chicken skewer, piquillo sauce, halloumi (GF) £13.50	ALBONDIGAS DE CARNE Spanish meatballs with tomato sauce, Manchego cheese (GF) £14.50
FALDA DE TERNERA Slow-cooked glazed beef brisket, parsnip puree, parsnip crisps(GF) £18.00	PLUMA IBERICA Chargrilled acorn-fed Iberian pork Pluma, grilled baby gem lettuce, chimichurri £21.00	COSTILLAR DE CORDERO Lamb rack with mustard and breadcrumbs, potato puree and sweet potato crisps £21.00

(V) Vegetarian | (VA) Vegetarian Available | (VG) Vegan | (VGA) Vegan Available
(N) Contains Nuts | (GF) Gluten-free | (GFA) Gluten-free Available

COCKTAIL CLUB

Two premium cocktails for just £18


Including favourites such as Estrella de Rio Martini, Espresso Martini, and Margaritas.

Mocktails also available.

Tuesday — Friday & Sunday 5pm — 7pm
Saturday 12pm — 5pm

DESSERTS

PISTACHO CREMA CATALANA Pistacchio crema catalana, chocolate wafer straws (V)(GFA) £9.50	TARTA DE SANTIAGO Traditional almond cake, vanilla ice cream (V)(N) £8.50	CHURROS CON DULCHE DE LECHE Traditional churros with cinnamon and dulce de leche (V) £10.00	FONDANT DE CHOCOLATE CALIENTE Chocolate fondant with mango and raspberry sauce and mandarin segments (V) £10.00
DULCE DE LECHE PUDDING Milk caramel pudding with mixed berry compote (GF)(V) £9.50	ICE CREAMS & SORBETS PER SCOOP £3.00	AFTER DINNER DRINKS	
GONZALES BYASS OLOROSO This dry Oloroso has big, bold fruit and oak flavours. Ideal with cheese. £7.50	NECTAR' PEDRO XIMENEZ Jerez A very sweet wine, aromas of figs and dates. Sticky toffee pudding in a glass! £7.50	HOT 43 Licor 43, Spanish brandy, espresso coffee, topped with whipped cream and nutmeg £11.00	MARTINI DE CHOCOLATE BLANCO Mozart white chocolate liqueur, white rum, coconut rum, whipped cream and mixed nuts £11.00

 Our children's menu is also available on request for guests under 12 years of age.

Scan for detailed allergy information



Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.