

accompaniment

pan de coca de folgueroles con tomate (bread with tomato, a local favourite) 3.25

tapas

sicilian green olives 3.95

tandoori spiced almonds (spiced in house) 3,50

gigi's fries with a coffee and sriracha salsa 4,50

fresh anchovies in jerez vinegar and olive oil 6,25

mixed seasonal mushroom croquettes with truffle oil and parmesan cream 6,00

braised beef croquettes served on a demi-glace with spicy spinach 6,20

huevos rotos, a local dish with egg, french fries and cured ham 7,95

huevos rotos (*vegetarian*) egg, french fries, mushroom paté, truffle oil and parmesan 7,95

japanese style sticky chicken wings 6,90

drunken prawns sautéed in garlic, butter, white wine, and lemon served with flour wraps 10,95

braised lamb, tabbouleh, yoghurt, mint, hibiscus, onion marmalade 8,95

open omelette with smoked salmon, buttered leeks, and a curried crème fraiche 7,80

labneh. garlic infused greek yogurt, pistachio and hazelnut dukkah, capers, mint, pomegranate, toasted breads 8.50

pan fried chorizo with garlic and herb croutons 7.50

farro whole grain salad, preserved lemon, caramelized nuts, white miso, parmesan, green leaves 7,95

selection of charcuterie 8,00

specials

please check our blackboard for daily specials

desserts

lemon posset with homemade shortbread biscuit 5,90

gigi's sticky toffee pudding with crème fraiche 5,95

icecream 4,95

please inform your waiter if you have any food allergies

