

Made for sharing

A colourful mix of leaves topped with flaked smoked mackerel, dates, red onion, cucumber, cherry tomatoes, sweet pepper, boiled egg, watermelon and pistachios £17.95

Charcuterie board – A curated mix of artisan meats, cheeses, and accompaniments, served with crusty bread. Simple, refined, and ideal for grazing together £37.95

Cheese board – LA curated mix of Manchego, Brie, Cheddar and smoked cheese, paired with celery, apple, grapes, crackers and chutney. Simple, refined and perfect for grazing together £31.95

Seafood platter – A luxurious medley of prawns, king prawns, smoked salmon and smoked mackerel, lifted with trout roe pearls and pomegranate. Served on fresh mixed leaves with tartare, Marie Rose and soft brown bread £39.95

The Stamford Siesta

A leisurely little feast inspired by long Spanish afternoons a moment to slow down, sip, savour, and smile.

Two handcrafted pincho's small bites layered with flavour and theatre, made fresh each day.

A bright side salad Crisp leaves, Manchego, pear, and our honey-sherry vinaigrette.
Dates wrapped in bacon

3 small, sweet treats – A trio of bite sized indulgences to finish on a gentle high.

A glass of sangria Fruity, refreshing, and unmistakably siesta worthy

£32.95 per person

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose; therefore, all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.