Pinchos Traditional Basque Bar Snack

Traditional Basque bar snack, single bites served on individual sliced baguette with the most mouthwatering toppings.
Perfect for grazing.

Cold Pinchos

Mora
Creamy Brie paired with a sweet, spiced blackberry chutney, giving a perfect balance of richness and fruit. £4.25 v

Dulce
Gently melted Manchego with pear and walnut topped with hot honey £4.45 v

Ruso
A classic creamy potato and vegetable salad with tuna, pickled accents, and a smooth mayo dressing topped with an olive £4.15

Marisco
Juicy prawns folded with crab and a smooth mayonnaise dressing, creating a fresh, indulgent seafood mouthful £5.75

Del mar
A light silky whip of smoked salmon and cream cheese, topped with delicate pearls of trout roe for a clean, briny pop £5.75

Pimiento
Sweet red pepper with hummus topped with toasted almonds and a drizzle of olive oil £4.25 v/g

Mediterreno
Smashed avocado topped with marinated tomatoes drizzled with balsamic glaze and black pepper £4.25 v/g

Hot Pinchos

Morcilla de la Casa
House style Spanish morcilla paired with soft fried onions and roasted red pepper, offering a silky, savoury richness lifted by gentle sweetness and smoke. £5.75

Miel y Fuego
Mini chorizo layered with roasted pepper and padron pepper drizzled with honey and scattered with chilli flakes which leaves a smoky sweet mouthful. £ 5.75

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 dishe's 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.