



THE B E E S W I N G

WINE BAR & KITCHEN

canapés

£15 PER PERSON

3 pinchos-style canapés
per person

meat & cheese

£25 PER PERSON

Mixed Charcuterie, Mixed
Cheese, Olives, sourdough and
olive oil

tapas

Tortilla

Companio sourdough and extra virgin olive oil
Three tapas each, plus dessert.

PLUS pick 3 from the menus below

£45 PER PERSON

PATATAS A LA POBRE

Potatoes roasted with onions & red
peppers roasted in a white wine &
garlic stock

IBERICO COLLAR

Iberico pork braised in a red wine pork
stock with pomegranate molasses &
crushed garlic chickpeas.

GAMBAS PIL PIL

King prawns cooked in manzanilla
Sherry with garlic and chilli.

COD IN VERMOUTH

Roasted cod loin with fennel, garlic and
a vermouth & cream salsa

£30 PER PERSON

PATATAS A LA POBRE

Potatoes roasted with onions & red
peppers roasted in a white wine &
garlic stock

PADRON PEPPERS

Fried green peppers with sea salt

CHICKPEA, SPINACH & EGG

Chickpeas with toasted cumin seeds,
breadcrumbs, garlic & wilted spinach,
topped with a fried egg

REQUESON

Hand rolled cheesecake balls, made with
chocolate biscuit & rolled in chocolate dust,
served with fruit coulis.

canapés

PINCHOS

Most of our canapés are served as classic pinchos,
served on bread

IBÉRIAN HAM AND TOMATO

-

IBÉRIAN CHEESE AND QUINCE

-

TUNA STUFFED PIQUILLO PEPPERS

-

TORTILLA SQUARES

topped with aioli and fresh herbs

-

PORK, CHORIZO AND MORCILLA MEATBALL

with salsa verde

-

CRISPY MORCILLA & QUAIL EGG

-

PADRON PEPPERS

-

KING PRAWNS

with mushroom, rosemary & garlic

-

TXISTORRA CHORIZO SAUSAGE ROLLS

-

CRAB TARTLETS

made with white wine and brandy with butter &
breadcrumbs



cheese & charcuterie

CHEESE PLATE £18

Selection of artisan Spanish cheeses with rosemary biscuits and membrillo

CHARCUTERIE PLATE £18

Select cuts of Iberico meats from Salamanca

pintxos

traditional snacks to enjoy with your drinks

KING PRAWNS £6

King prawn & mushroom with rosemary & garlic

TXISTORRA SAUSAGE ROLLS £6

Basque chorizo & Jamon Iberico puff pastry sausage rolls

*ADD HOUSE AIOLI +£2

TXANGURRO TARTS £6

Crab tartlets cooked in white wine and brandy with butter & breadcrumbs

MORCILLA & QUAILS EGG £6

Crispy morcilla served on baguette slice & topped with a fried quails egg

BREAD

Companio Bakery sourdough & extra virgin olive oil £4.75

HOUSE MARINATED OLIVES £4.50

BRINDISA NUT MIX £3.00

tapas

ALBONDIGAS £11.50

Pork meatballs with morcilla & chorizo in a rich, homemade tomato salsa

PATATAS A LA PLANCHA £6.50

Crispy new potatoes seared on the plancha with sea salt and salsa verde

CHICKPEA, SPINACH + EGG £6.50

Chickpeas with toasted cumin seeds, breadcrumbs, garlic & wilted spinach, topped with a fried egg

MEJILLONES £10

Shetland mussels with brandy, garlic, pimenton & white wine

PADRON PEPPERS £7

Fried green peppers with sea salt

IBERICO COLLAR £12.50

Iberico pork braised in a red wine pork stock with pomegranate molasses & crushed garlic chickpeas

GAMBAS PIL PIL £15

Sautéed tiger prawns cooked in sizzling olive oil with a rich blend of garlic, chilli, spices and a splash of sherry

TORTILLA £6

Soft and oozy potato and egg tortilla
*ADD HOUSE AIOLI +£2

BOQUERONES £8.50

Hand filleted Cantabrian anchovies with garlic and parsley

dessert

AFFOGATO £4

One scoop of vanilla ice cream served with espresso to pour over.

ADD SPIRIT / LIQUEUR +£4

CHOCOLATE TORTA £7.50

Decadent dark chocolate & olive oil cake served with rosemary crème fraîche