

The Spanish Deli

Meat & Cheese available in single portions @£5.

Olives

Manzanilla & large Gordals 5

Oysters

Cava & peppercorn 3.5 each : 1/2doz 17.5

Tartar de Atún

Sashimi tuna | pea | goat curd | green olive 9

Ortiz Anchovies

Sourdough | salsa verde 13.5

Manchego y Serrano

DOP Manchego & Jamón 11

Hand Carved Iberico Jamón

Premium cebo de campo ham 16

Tabla de Quesos

Soft | Manchego | Goat | Blue 15

Tabla de Charcuteria

Jamón | Chorizo | Salchichon | Lomo 15

Tabla Grande

All the meats & cheeses 27.5

The Tapas Bar

Traditional & Spanish inspired tapas dishes.

Goats' Cheese Churros (v)

Truffle honey 5.5

Padron Peppers (vg)

Sea salt | sherry vinegar 6

Sobrasos Tomates

Heritage tomato | walnut bagna cauda 8.5

Buñuelos de Bacalao

Salt cod fritters | caper aioli 6.5

Pinchos de Pollo

Salsa de barbacoa | mojo verde 5.5

Smkd Cashew Croquetas (vg)

Orange emulsion 7

Croquetas de Jamón

Monroyo ham croquettes 7

Patatas Nuevas (vg)

New pots | green sauce | Garlic 6.75

Patatas Fritas (v)

Fries | Manchego | chives 6



Menu brought to you by Head Chef Adrian Hawkins

Private Room @ DownMarket. See website for details
Wireless connecti on @ Mercado | P/W TapasTime42

A dicretionary service charge of 12.5% will be added to you bill.
Price includes VAT at 20% .

Best of Sussex

A celebration of quality local produce cooked using methods inspired by Spain

Sussex Wagyu/Aberdeen Steak XL Basque Style 400grm Sirloin Steak to Share 39

from local award winning producer Trenchmore Farm

Whole Dover Sole al Horno Sussex Landed Fresh Whole Fish 35

smoked sopa de mariscos | salsa verde | lemon

The Market Place

Contemporary & traditional seasonal Spanish inspired tapas dishes.

The Baker

House Sourdough Bread & Fresh Aioli baked in the restaurant every day (org) 4.5

Pan con Tomate charred sour dough | garlic | san marzano tomato | EVOO (vg) 5

The Green Grocer

Brócoli de Tallo Tierno tenderstem | maple tahini | kale zatar | smkd almonds (vg) 8.75

Remolacha Ahumada applewood smoked beetroot | hazelnut | chilli | garlic (vg) 9

Espárragos y Quesos asparagus | fresh peas | wild garlic salsa | queso fresco (v) 9.5

The Fish Monger

Almejas clams | white bean | sherry 10

Pulpo octopus | potato | chistorra | aioli (pesc option available) 10.5

Gambas al Pil Pil large prawns | garlic | chilli butter 10

The Butcher

Cochinillo suckling pig | romesco | colçots 11

Carrillada de Buey PX sherry braised ox-cheek | spiced red cabbage | saffron potato 12

Albondigas lamb meatballs | spiced tomato | Spanish golden raisins | pinenuts 10

Allergy advice : Please ensure you clearly advise us of any dietary requirements &/or allergies when booking & on arrival. We have taken reasonable steps to avoid the unintentional presence of allergens, however we cannot guarantee that products are 100% free from allergens owing to cross-contamination. Thank you.

The Bar Tender

Aperitif Cocktails

Spanish Negroni

Gin | El Bandarra Rojo Vermut
Campari | Grapefruit 11

Porto Tonic

100ml Barros White Port
Tonic | Fresh Lemon 9

Margarita

Blanco Tequila | Triple Sec | Lime
Salt | Passion Fruit or Classic 10

Sherry & Cava

Manzanilla Sherry

Fernando Castilla 7
Tangy . Yeasty . Salty : 100ml Clean Slate

Oloroso Sherry

Gonzalez Byass 9.5
Mahogany . Dry . Nutty : 100ml Smooth Finish

Cava Brut

Vallformosa : Penedes 8/38
Fine Bubbles . Creamy Textureries : Organic

Cava Rosé

Vallformosa : Penedes 8.5/40
Light . Crisp . Strawberries : Quaffable

O.0%

Carmelita Spritz

Fresh Mint | Lemon | Sugar | O.0% 'Cava' 6.5
Fresh . Spicy : Livener

Vallformosa Alcohol Free 'Cava'

O.0% Spanish Sparkling Wine 6/24
Floral Aromas . Sour Note : Surprising (gf/vg)

Estrella Galicia O.0% Pilsner

Floral Hoppy | Pleasant Sweetness 6
Slightly Bitter : Well Balanced

Import Draught Beer

Estrella Damm Lager

Barcelona Half Pint | Pint (4.6%) 3.3/6.6
Malts . Fruit . Floral : Drinker

Alhambra Singulares Pale Lager

Granada Half Pint | Pint (4.8%) 3.5/7.0
Honey . Citrus . Malt : Great Eater