



THE B E E S W I N G

WINE BAR & KITCHEN

canapés

£15 PER PERSON

3 pinchos-style canapés
per person (see page 2)

meat & cheese

£25 PER PERSON

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

tapas

Tortilla served with homemade aioli
Companio sourdough and extra virgin olive oil

Plus 3 tapas dishes each

£35 PER PERSON

PATATAS A LA PLANCHA

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

ALBONDIGAS

Pork and chorizo & morcilla meatballs
in a rich homemade tomato sauce and
drizzled with salsa verde

GAMBAS PIL PIL

King prawns and shrimp cooked in
manzanilla Sherry with garlic and chilli.

PADRON PEPPERS

Fried green peppers with sea salt

£30 PER PERSON (V)

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

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



THE B E E S W I N G

WINE BAR & KITCHEN

sharing bowls

£35 PER PERSON

Companio sourdough and extra virgin olive oil
House marinated olives

plus any 4 dishes from below

PATATAS A LA PLANCHA

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

ENSALADA VERDE

Seasonal ingredients with fresh greens and a light, zingy
dressing

TORTILLA

Soft and oozy potato and egg tortilla with aioli

ALBONDIGAS

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

PADRON PEPPERS

Fried green peppers with sea salt

ADD ONS

ENSALADA DE TOMATE Y ATUN / QUESO DE CABRA

Heritage tomato salad with line caught bonito tuna, or goats
cheese, red onion and drizzled with extra virgin olive oil
+£4 per person

GAMBAS PIL PIL

Sauteed tiger prawns cooked in sizzling olive oil with garlic,
chilli, spices and a splash of sherry
+£7 per person



THE B E E S W I N G

WINE BAR & KITCHEN

sharing bowls

£45 PER PERSON

CHOOSE 6 FROM BELOW

Companio sourdough and extra virgin olive oil

House marinated olives

PATATAS A LA PLANCHA

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

ENSALADA VERDE

Seasonal ingredients with fresh greens and a light, zingy dressing

TORTILLA

Soft and oozy potato and egg tortilla with aioli

ALBONDIGAS

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

PADRON PEPPERS

Fried green peppers with sea salt

ENSALADA DE TOMATE Y ATUN

Heritage tomato salad with line caught bonito tuna, red onion and drizzled with extra virgin olive oil

GAMBAS PIL PIL

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

*PISTO (vg)

Pisto Manchego is the Spanish version of France's ratatouille,

*CHICKPEA AND MUSHROOM STEW (vg)

Cooked with traditional Spanish flavours