

A quick guide to our small plate’s menu...

1. Order the dishes you fancy as and when you like but just so you know, we send the finished dish as soon as its ready

2. To order more, you can either call on our staff or scan the QR code on the table, our kitchen closes @ 9pm for tapas. (9.30pm on a Friday and Saturday).

3. At the end of your meal, we want you to relax and enjoy your time, so when you are ready, please come to bar the and ask for your bill or you can now pay via the QR code on your table.

BREADS & OLIVES		
STONE BAKED SOURDOUGH	V,GFA,PBA	5.06
Nut free pesto butter.		
NOCELLARA OLIVES	V,GF,PB	3.97
Black & green olives, peppers, capers, spices.		
HOUMOUS & FLATBREAD	V,PB,GFA	5.77
Houmous, paprika, crispy chickpeas, toasted flatbread.		
TOMATO & GARLIC BRUSCHETTA	V,PB,GFA	6.15
Cherry ripen tomatoes, garlic, basil, olive oil, toasted sourdough.		
FISH/SEAFOOD SMALL PLATES		
CHIMICHURRI SEABASS	GF*	9.82
Sustainably sourced, pan-fried seabass, skin on, chimichurri butter.		
SCALLOPS & CHORIZO	GF*	9.26
Pan seared scallops, chorizo, creamed sweet potato.		
TIGER PRAWN MASALA		8.85
Black tiger prawn, Masala curry, turmeric yoghurt, flatbread.		
PANKO SQUID		7.18
Panko coated hand cut squid rings, lemon zest aioli.		
TEMPURA KING PRAWNS		7.95
Tail on king prawn’s, tempura batter, chilli jam.		
HADDOCK FISHCAKES		7.66
Smoked Haddock, Westcountry whiting, potato, leek & onion puree.		
GARLIC PRAWNS	GF*	8.25
Sizzling black tiger prawns, garlic, olive oil.		
BATTERED COD		8.95
Crispy battered cod bites, lemon wedge, sriracha mayonnaise.		

MEAT SMALL PLATES		
CRISPY ASIAN CHICKEN		8.75
Panko coated fried chicken fillets, chilli, pickled ginger, Asian slaw, sesame & soy dressing.		
SIRLOIN STEAK	GF*	15.50
28 day aged, 8oz sirloin steak, cooked medium, chimichurri butter. <i>Supplied by Downing</i>		
HARISSA TORN LAMB	GFA	9.98
Slow-cooked harissa lamb, cauliflower puree, flatbread, crispy chickpeas.		
BRAISED PORK BELLY	GF*	8.99
9-hour braised pork belly, apple jam, jus.		
BEEF & PORK MEATBALLS	GF*	7.56
Spanish style beef & pork meatballs, garlic, paprika tomato & herb sauce.		
FRIED CHICKEN WINGS	GF*	8.12
Crispy chicken wings, lemon zest & thyme.		
CIDER GLAZED CHORIZO	GF*	7.50
Authentic Spanish chorizo, sticky sweet cider glaze.		
TERIYAKI CHICKEN	GF	7.98
Spicy baked chicken thigh, sweet soy, mirin, gochujang.		
STICKY PORK RIBS	GF*	8.79
Half rack pork ribs, BBQ sauce, spring onions.		
PLANT BASED SMALL PLATES		
ETHIOPIAN LENTILS	V,PB,GF*	6.28
Berbere spiced green lentils, plant-based feta, sweet potato, caramelized walnuts.		
PEA MINT FRITTERS	V,PB,GF	7.45
Crushed peas, mint, potato, chive plant based yogurt.		
BANG BANG CAULIFLOWER	V,PB,GF	6.98
Roast cauliflower, sesame, soy, chilli, ginger, maple syrup, crispy onions.		
MISO PEPPERS	V,PB,GF*	6.95
Miso coated Padron peppers, sea salt, olive oil.		
BUTTERNUT SQUASH TAGINE	V,PB, GF*	6.95
Butternut squash, cranberry, red onion tagine.		
TERIYAKI TEMPEH	V,PB,GF	7.16
Steamed & Baked Tempeh yakitori, spring onion, coriander, sesame seeds.		

VEGETARIAN SMALL PLATES		
FIG & GOATS CHEESE	V,GFA	6.34
Fig jam, whipped goats’ cheese, toasted sourdough, sliced fig, honey.		
BAKED CAMEMBERT	V,GFA	8.77
Baked Normandie Camembert wheel, chimichurri butter crust, toast.		
SPINACH SAMOSA	V	5.78
Spinach & feta samosa, turmeric yoghurt		
PATATAS BRAVAS	V,GF*,PBA	5.12
Diced & fried potato spiced tomato sauce, aioli		
SPECIALS AND CROQUETTES		
DAILY SPECIAL		8.10
Please ask one of the team for today's offering		
CROQUETTES		8.10
Please ask a member of the team about today’s croquettes.		
We don’t make loads of these as we hate to waste so please forgive us if we sell out.		
SALADS		
GREEK SALAD	V,GF*,PBA	6.35
Feta, cherry tomatoes, red onion, olives, cucumber, vinaigrette.		
ANNEX SALAD	V,PB,GF*	6.67
Dressed leaves, tomato, olives, red onions, basil vinaigrette.		
CAPRESE SALAD	V,GF*	7.30
Tomato, mozzarella & basil vinaigrette.		
ASIAN SLAW	V,GF	6.72
Shredded carrot, peppers, radish, pickled ginger, sesame & soy dressing		
FRENCH BEAN & PARMESAN	GF	7.54
French beans, smoked crispy bacon, aged parmesan.		
FRIES & DIRTY FRIES		
SKIN ON FRENCH FRIES	V,PB,GF*	4.95
ANNEX FRIES	GF*	7.98
Skin on French fries, spiced tomato sauce, chorizo, Manchego cheese, aioli.		
ANNEX VEGGIE FRIES	V,GF*,PB	7.84
Skin on French fries, spiced tomato sauce & Manchego cheese, aioli.		

1. Allergens- Please let us know if you have any legally declarable allergies; menu key: (V)Vegetarian (PB) Plant based (vegan) (PBA)Plant based (vegan) available (GF) Gluten free contains Soya (GF*) Gluten free suitable for coeliac (GFA) Gluten free available

2. Gluten free & coeliac. Due to dietary needs, we have created a new key, GF*. This is suitable for coeliacs. GF items will contain soy which contains a form of gluten, but no wheat gluten.

3. We cannot 100% guarantee that any dish is allergen free. Further allergen information can be obtained from our team including “The Allergen guide” which shows the 14 legally declarable allergens that are contained in every dish but it does not list all ingredients. We recommend that you check with the team every time you visit as our recipes may change.

The background is a complex abstract composition. It features several horizontal bands of color and texture. The top and bottom bands are dark and rich, with deep blues, purples, and blacks, interspersed with bright, saturated colors like red, orange, and yellow. These darker areas have a more textured, almost painterly quality. The middle band is lighter, dominated by pale yellows, off-whites, and soft pinks, with some darker, more textured areas interspersed. The word 'TAPAS' is centered in the middle of the image, within the lighter band.

TAPAS