

# FOOD

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## Tapas

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**Iberico Bellota Hand-Carved Ham** 8.5

From acorn fed free range livestock, cured for 4 years to produce unsurpassed flavour. The champagne of jamon from renowned producer, Castro y Gonzalez.

**Serrano Teruel D.O.P. Ham** 5.5

From the Teruel region cured for 18 months for a uniquely meaty yet sweet flavour.

**Iberico Bellota Salchichon** 5.5

Spanish Salami, seasoned with Black Pepper and Nutmeg.

*Fry all three for £11 Served with Bread and Olive Oil*

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## All Day Breakfast

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Sausage Sarnie 6

Bacon Butty 5

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## Tapas

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**Chorizo** 5

Classic chorizo spiced up with paprika, tossed in sherry vinegar.

**Nardin Beech-smoked Anchovies** 9

Fresh fish smoked over Beechwood, packed by hand in olive oil.

**Boquerones, Marinated White Anchovies** 5

Fresh fish smoked over Beechwood, packed by hand in olive oil.

**Manchego Cheese** 5

Villarejo Manchego, the classic Spanish cheese, aged for a minimum of 6 months.

**Hummus** 4

Served with Spanish Olive Oil, & Paprika

**Perello Gordal Olives** 3

"Queen" olives from Alcala de Guadaira and Utrera, Sevilla.

**Smoked Marcona Almonds** 3

Grown and roasted over wood by expert producer, Casa Gispert.

**Double-Dip Chipolatas** 5

Honey & mustard glazed chipolatas in tribute to T.C. Chen.



# FOOD

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## Slider Burgers

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*Any two sliders plus a portion of fries for 9.50*

### Augusta

Beef, bacon relish, lettuce, tomato, mayo

### Crooked Stick

Pulled pork, chilli lime coleslaw, hickory BBQ sauce

### Winged Foot

Spiced breaded chicken breast, gem lettuce, caesar dressing, manchego cheese

### Sawgrass (vegan)

Kale and Hemp burger, available with salad

### Pine Valley (V)

Halloumi and avocado burger with chilli jam

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## Short Course

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### Scottsdale 7

Nachos, with guacamole, salsa and sour cream

### Torrey Pines 7

Our own secret recipe of spicy fried chicken goujons and hot sauce

### Whistling Straits 3.5

Bowl of fries



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## Salads

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*Salad Bowls £9.50*

### Winged Foot

Cajun spiced chicken, red pepper, spring onion, celery, sweet corn, manchego cheese & mustard

### Pine Valley (Vegan)

Chickpea, carrot, celery, spring onion and red pepper burger with vegan mayo, baby gherkins, dill & basil

