

FOOD

Tapas

Iberico Bellota Hand-Carved Ham 8.5

Expertly cured in Guijuelo, Salamanca for 0-36 months. Sweet and nutty aroma with an excellent balance between the savoury and nutty elements and a long complex finish.

Serrano Teruel D.O.P. Ham 5.5

From pigs raised and cured in the province of Teruel, Aragon. Cured for a minimum of 18 months, allowing it to develop a full, deep 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

All Day Breakfast

Sausage Sarnie 6

Bacon Butty 5

Tapas

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

Marinated in a little vinegar and premium 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.



If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal.

FOOD

Slider Burgers

Meat burgers = 4.50

Non meat = 4

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

Short Course

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



Salads

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



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