

TXOKO *By* AppleYard

Welcome to our 'Txoko' inspired from the Basque country and Northern Spain, meaning a cosy corner or 'nook' where people come together to meet and share home cooked traditional Spanish food, along side local drinks and wines with friends and family.

We use local fresh produce along with speciality products imported directly from Spain to create family recipes close to our hearts. Our Txoko has been created with repurposed furniture and accessories to minimise our carbon footprint.

APERITIVOS

- Olives £4.50
Spanish Gordal Olives
Almonds £3.95 (n)
Marcona Salted Almonds
Rock Oysters £3.50
Maldon, with tabasco and lemon
Boquerones £7.50
Galician white anchovies

La Cuesta Vermouth (Rioja) 125ml £7.95

From Monday 2nd March 2026

PAN/JAMON

Jamon Iberico 40g £9.95

Picos breadsticks, apple puree

Pan Sobrasada £5.95

Chorizo, cheese & honey

Pan Con Alioli £4.25

Confit garlic alioli

Pan Con Tomato £4.50

Tomato, garlic & sea salt

TAPAS

Gambas Gabardina £11.95

Mahou tempura prawns

Cod Fritters £8.95 (n)

Creamy cod fritter in a Catalan sauce

Croquetas del Dia £8.50

Signature croquetas of the day

Grilled Spanish Sausages £16.95

Chorizo, black pudding and Butifarra sausages

Beef Cheek £10.95

Cooked in red wine and served with truffled mash

Pulpo a la Gallega £12.95

Galician octopus with potatoes and paprika

Padron Peppers £7.25

Galician peppers served with PX & sea salt

Txistora a la Sidra £7.95

Chorizo braised and cooked in Spanish Cider

Patatas Bravas £6.50

Fried potatoes, spicy sauce, alioli

Mushroom "Bar Angel" £8.25

Three garlic mushrooms on toasted bread

Asparagus £8.95

Grilled white & green spears with Rocoto sauce

Huevos Rotos £12.95

Sharing fried eggs, fries, chorizo, prawns

Alitas £7.95

Chicken wings marinated with pimenton

Calamares Fritos £8.25

Fried squid rings, citrus mayonnaise

Gambas al Ajillo £10.95

Garlic prawns, chilli & brandy

Albondigas £8.95

Pork and beef meatballs, tomato sauce

Pinchos de Carnes £13.95

Beef and chicken skewers

Arroz Negro £10.95

Traditional Black rice & alioli

BRASA/GRILL

Please ask for today's sharing cuts

Ribeye 350g

Sliced 28-day aged Scotch beef cooked 'a la Brasa'

Txuleta 500-700g

Sliced Galician dairy cow bone in rib

Market Fish

Whole fish with a Guindilla Donostia sauce

Preso Iberica 180g

Spanish pork shoulder grilled over indirect heat with chimichuri

SIDES

Fries French £4.95

Fries French battonnet chips

Fine Green Beans £5.50

Steam and sauteed with chilli oil

Valencian Tomato Salad £8.95

Grilled prawns on Valencian tomatoes with Rocoto

Mac And Cheese £6.95

Spanish fideua, idiazabal cheese and sobrasada

DESSERTS

Churros con Chocolate £6.25

Spanish donuts tossed in sugar with dipping chocolate

Basque Cheesecake £6.75

Basque style cheesecake with salted caramel

PX Ice Cream £6.95

Vanilla bean ice cream with a shot of pedro ximenez sherry

Manchego Cheese £7.95

From north Spain, quince, toasted bread

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

(n) - contains nuts. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Vegetarian / Vegan menu is available on request. All tips are given to our team. A discretionary 12.5% service charge will be added to your bill.

FINE WINES

Vintage	Sparkling Spain	Region	Sub Region	Grape	Price
NV	Mas Sardana Cava Brut Nature NV, Frank Massard	Catalunya	Cava	Xarelo Blemd	49.95
2017	Imperial Brut Organic, Gramona	Catalunya	Corpinnat	Xarelo, Macabeo, Parellada, Chardonnay	99.99
Spanish Whites					
2019	Edicion Limitada Verdejo Lias, Ramon Bilbao	Castilla Y Leon	Rueda	Verdejo	52.95
2020	Picarana, Bodega Maranones	Madrid	Sierra de Gredos	Albillo Real	62.95
2021	Lias Albarino, Martin Codax	Galicia	Rias Baixas	Albarino	71.95
2021	Organza Rioja Blanco, Sierra Cantabria	Rioja	San Vicente de la Sonsierra	Viura, Malvasia, Garnacha Blanca	82.95
2019	Vindel Albarino, Martin Codax	Galicia	Rias Baixas	Albarino	99.95
2020	Le Domaine White, Abadia Retuerta	Castilla Y Leon	Valladolid	Sauvignon Blanc, Verdejo	110.95
World Whites					
2021	Passing Giants, Organic	Marlborough	Hawkesbury	Sauvignon Blanc	54.95
2020	Chablis 20 Joseph Drouhin	Burgundy	Chablis	Chardonnay	59.95
2022	Chardonnay Menfi, Planeta	Sicilia	Menfi	Chardonnay	94.95
2021	The FMC Chenin, Ken Forrester	Stellenbosch	Heldeberg	Chenin Blanc	129.95
Spanish Rose					
2022	Rioja Rosado, Sierra Cantabria	Rioja	San Vicente de la Sonsierra	Viura, Garnacha Tinta, Tempranillo	44.95
2021	Mas Amor Rosado, Frank Massard	Catalunya	Priorat	Garnacha, Carinena, Sumoi	49.95
World Rose					
2021	Whispering Angels	Provance	Esclans valley	Grenache, Cinsault, Vermentino	71.95
Spanish Reds					
2020	30,000 Maravedies, Bodega Maranones	Madrid	Sierra de Gredos	Garnacha Morenillo	52.95
2019	Humilitat Priorat, Frank Massard	Catalunya	Priorat	Carinena, Garnacha	64.95
2017	Reserva Organic, Cruz de Alba	Castilla Y Leon	Ribera del Duero	Tempranillo	72.95
2021	La Servil Organic, Bodega Cerron	Valencia	Jumilla	Monastrell	81.95
2019	Rioja Reserva Unica, Vinedos Sierra Cantabria	Rioja	San Vicente de la Sonsierra	Tempranillo	92.95
2019	Reserva, Pago de Los Capellanes	Castilla Y Leon	Ribera del Duero	Tinta del Pais	119.95
2019	Rioja San Vicente, Seniorio de San Vicente	Rioja	San Vicente de la Sonsierra	Tempranillo Peludo	139.95
2019	Victorino, Teso la Monja	Castilla Y Leon	Toro	Tinta de Toro	169.95
2007	Puntido Gran Reserva, Vinedos de Paganos	Rioja	Laguardia	Tempranillo	199.95
World Red					
2019	St Emilion Grand Cru, Chateau Eglise d'Armens	Bordeaux	St Emillion	Merlot, Cabernet Franc	76.95
2015	Raupo Creek, Seresin Estate	Marlborough	Wairau valley	Pinot Noir	99.95
2017	Brunello, il Poggione Montalcino	Tuscany	Montalcino	Sangiovese	109.95
2010	Chianti Classico Riserva, Brancaia	Tuscany	Chianti	Sangiovese, Merlot	114.95
2018	Napa Cabernet, Louis Martini	California	Napa Valley	Cabernet Sauvignon	124.95
2019	Barolo Serralunga, Fontanafredda	Piedmont	Barolo	Nebbiolo	129.85
2016	Chateau Bouscaut Red, Pessac Leognan	Bordeaux	Pessac	Cabernet Sauvignon, Merlot, Malbec	134.95
2013	Baluchin Barbaresco Riserva, Cocito	Piedmont	Barberesco	Nebbiolo	149.95
Spanish Big Gun Magnums					
2018	Abadia Retuerta Seleccion Especial Magnum	Castilla Y Leon	Ribera del Duero	Tempranillo, Cabernet Savignon, Syrah, Merlot, Petit Verdot	174.95
2019	Rioja Edicion Limitada, Ramon Bilbao	Rioja	Alta	Tempranillo	179.95

All prices are in £ are inclusive of VAT.
 125ml measure available on wines by the glass. Wines on the list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.