

...EVERYTHING NICE 12

villa zarri 10 year old brandy, sour cherry froth & tonic bitters

CHEESE

EACH 5.5
SELECTION OF THREE 12

savel (SP)
olavidia (SP)
lou bergier (IT)
olive oil manchego (SP)
marzolino al peperoncino (IT)
garrotxa (SP)

BAR SNACKS

mixed olives 4.5
almonds & corn mix 3.5
pickled boquerones 4.5
chargrilled flatbread 4.5
jamón & manchego croquetas 7.5
n'duja scotch egg 7.5
padrón peppers 6

CHARCUTERIE

EACH 5.5
SELECTION OF THREE 12

lomo ibérico (SP)
coppa di parma (IT)
mortadella pistachio (IT)
smoked beef tongue (SP)
chorizo de leon (SP)
jamón 100% ibérico pata negra
de bellota 11/22
aged for 5 years

FISH

wild atlantic prawns with garlic, chilli, warm focaccia 12
crayfish & prawn tortelloni with bisque & coastal herbs 10.5
cantabrian anchovies on straciatella with largueta almonds 9.5
skrei cod, jamon sauce, chanterelle mushroom & pickled iberico tomato 10.5
galician octopus, fermented garlic bread, romesco, saffron aioli 11

MEAT

chorizo picante, squash, jalapeno, pork crackling 8.5
ibérico pork burger, aged manchego, crispy red onion rings, aioli 9
spiced flat iron, chargrilled sprouting broccoli with peperonata & anchovy emulsion 11.5
truffle glazed chicken breast, salsify, parmesan & tarragon croqueta, wild garlic pesto 11
chargrilled lamb cutlet, heritage carrot, sheep ricotta & offal meatball 12
ibérico pork cheeks, roasted cauliflower, roseola di lusia 10.5

VEGETABLES

courgette flower, monte enebro & blossom honey 5.5
delica pumpkin, chicory, pickled grapes, aged balsamic 7.5
glazed aubergine, smoked almond hummus and piquillo peppers 8.5
burrata, crapudine & golden beetroot, fig leaf oil 9
winter tomato salad, smoked olive oil 6.5
patatas, bravas sauce 4.5

ŁUKASZ KIEŁBASIŃSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff