
TODAY WE'RE POURING

cantina di soliera, (lambrusco), emilia romagna nv £7.5/ £30

CHARCUTERIE

Jamón ibérico de bellota 11/22
aged 5 years
Chorizo magno 5.5
Truffle mortadella 5.5
Fennel Salame 5
Charcuterie selection 14
*chorizo magno, truffle mortadella,
fennel salame*

BAR SNACKS

Chargrilled flatbread 4.5
Padron peppers 6
Rose harissa nut mix 4.5
Mediterranean olives 4.25
Chicken liver & PX pate 6
Chorizo & payoyo croquetas 6.5

CHEESE

Mahon a la plancha, caramelised fig,
date molasses 7.5
Rosemary manchego 5.5
Camembert di bufala 5.5
Taleggio D.O.P 5
Cheese selection 14
*manchego, camembert di bufala,
taleggio D.O.P*

FISH

Calamares fritos, alioli 7.5
Charred octopus, arroz negro, saffron alioli 14
Baked salt cod, chestnut mushroom veloute, roasted salsify, salsify crisps 12
Gin cured salmon, marinated beetroot, horseradish emulsion 10
Gambas pil pil, roasted garlic, padron pepper 11.5

MEAT

Braised pig cheek, roasted yellow peach, cannellini bean puree 12.5
Chargrilled sirloin, pepperonata, almond picada 13
Zhoug marinated chicken thigh, balsamic baby onion, roasted garlic puree 11
Chargrilled lamb rump, salmorejo, green olive jus 14
Duck breast a la plancha, roasted baby carrot, cherry jus 13.5

VEGETABLE

Burrata, dressed winter tomatoes, smoked romesco 10.5
Courgette flower, monte enebro, blossom honey (two) 9
Charred hispi cabbage, apricot harrisa spiced coconut yogurt, za'atar 9
Roasted delica pumpkin, whipped sheep ricotta, pickled red grapes 11
Winter leaf salad, shallot & chestnut honey dressing 7
Patatas bravas, alioli 6.5

DESSERT

Bitter chocolate & arbequina olive oil mousse cake, chantilly cream 7
Orange crème caramel, cardamom shortbread 7
Espresso mousse, khalua soaked savoirdi, cocoa nibs 7
Ice cream & sorbet selection
(1 scoop) 2.5 (2 scoops) 5 (3 scoops) 7
pistachio, dark chocolate, salted caramel, vanilla custard, blueberry yogurt
Chocolate & pistachio fudge 2
