

# DEHESA

<b>C</b> Crustaceans	<b>G</b> Gluten	<b>Mu</b> Mustard	<b>DF*</b> Deep fried in oil containing allergens
<b>CE</b> Celery	<b>E</b> Egg	<b>Sd</b> Sulphur Dioxide	
<b>D</b> Dairy	<b>Mo</b> Mollusc	<b>Se</b> Sesame	
<b>F</b> Fish	<b>N</b> Nut	<b>L</b> Lupin	
<b>P</b> Peanuts	<b>N*</b> Nut Aware	<b>S</b> Soya	

## CHARCUTERIE

Jamón ibérico de bellota 11/22 **N\***  
*aged 5 years*

Chorizo magno 5.5 **D**

Truffle mortadella 5.5 **N**

Salame picante 5

Charcuterie selection 14 **N D**  
*chorizo magno, truffle mortadella,  
salame picante*

## BAR SNACKS

Chargrilled flatbread 4.5 **D G**

Padron peppers 6 **DF\***

Rose harissa nut mix 4.5 **N P**

Mediterranean olives 4 **Sd**

Chicken liver & PX pate 6 **Sd G Se D**

Chorizo & payoyo croquetas 6.5 **D G**  
**E Mu Sd DF\***

## CHEESE

Mahon a la plancha, caramelised fig,  
date molasses 7.5 **D G Se**

Rosemary manchego 5.5 **G D Se**

Camembert di bufala 5.5 **G D Se**

Taleggio D.O.P 5 **G D Se**

Cheese selection 14 **G D Se**  
*manchego, camembert di bufala,  
taleggio D.O.P*

## FISH

Calamares fritos, alioli 7.5 **Mo G D E Mu Sd**

Charred octopus, arroz negro, saffron alioli 14 **Mo Sd E Mu Cr Ce**

Baked salt cod, chestnut mushroom veloute, roasted salsify 12 **F D Sd**

Gin cured salmon, marinated beetroot, horseradish emulsion 10 **F Sd D**

Gambas pil pil, roasted garlic, padron pepper 11.5 **Cr S Se Ce**

## MEAT

Braised pig cheek, roasted yellow peach, cannellini bean puree 12.5 **Sd Ce**

Chargrilled sirloin, pepperonata, almond picada 13 **Sd N**

Zhoug marinated chicken thigh, balsamic baby onion, roasted garlic puree 11 **Sd D Ce**

Chargrilled lamb rump, salmorejo, green olive jus 14 **Sd G Ce**

Duck breast a la plancha, roasted baby carrot, cherry jus 13.5 **Sd Ce**

## VEGETABLE

Burrata, dressed winter tomatoes, smoked romesco 10.5 **D Sd N**

Courgette flower, monte enebro, blossom honey (two) 9 **D G E DF\***

Charred hispi cabbage, apricot harrisa spiced coconut yogurt, za'atar 9 **Se Sd**

Roasted delica pumpkin, whipped sheep ricotta, pickled red grapes 11 **D Sd DF\***

Winter leaf salad, shallot & chestnut honey dressing 7 **Sd**

Patatas bravas, alioli 6.5 **DF\* Mu E Sd**

## DESSERT

Bitter chocolate & arbequina olive oil mousse cake, chantilly cream 7 **N E D S**

Orange crème caramel, cardamom shortbread 7 **E D G**

Espresso mousse, khalua soaked savoiardi, cocoa nibs 7 **D G Sd**

Ice cream & sorbet selection **N D E**  
(1 scoop) 2.5 (2 scoops) 5 (3 scoops) 7

pistachio, dark chocolate, salted caramel, vanilla custard, blueberry yogurt

Chocolate & pistachio fudge 2 **D N S**

WILLIAM BREESE, HEAD CHEF

GABRIELLA CASALEGGIO, GENERAL MANAGER

Allergen information available upon request.

Allergen advice: due to the way our food is prepared it is not possible to guarantee the absence of allergens in our products.  
A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

An optional £1 will be added to your bill, donated to Switchback, an intensive rehabilitation charity for young offenders.