

---

## CHEESE

three manchegos  
& membrillo 12  
*(truffle, olive oil, semi cured)*

fior d'Arancio 6  
robiola rocchetta 6

cheese selection £12  
*(manchego, fior d'arancio,  
robiola rocchetta)*

*\*all cheese are served with pane carasau and  
condiments*

---

## BAR SNACKS

chargrilled flatbread with  
herb butter 4

padrón peppers 5

nocellara olives 4

mediterranean nut mix 4

boquerones 5

---

## CHARCUTERIE

jamón ibérico de bellota 12/24  
*aged 5 years*

finocchiona 7

ibérico chorizo magno 7  
coppa 7

ibérico salchichon 7

charcuterie selection £15  
*(jamón ibérico, finocchiona, coppa, ibérico  
salchichon & chorizo magno, )*

---

## FISH

gambas pil pil, garlic, chilli, olive oil 12

confit cod, cauliflower, chickpeas, pomegranate & pistachio 11

ballotine of salmon, beetroot, radish, watercress and buttermilk dressing 9

sea bream a la plancha, aubergine caviar, olives, salsa verde 10

fried squid, fennel & chilli 8

---

## MEAT

jamón ibérico & manchego croquetas 7

shoulder of lamb, chargrilled caesar salad and anchovy jus 11

membrillo glazed short rib of beef with grilled tropea onion & watercress salad 12

chorizo poached in red wine, aioli & grilled flatbread 8

duroc pork belly, pickled apple & spring onions 11

---

## VEGETABLES

truffled mac and cheese 8

courgette flower, goat's cheese, blossom honey 7 (each)

patatas bravas, aioli, pickled red onion, aged manchego 6

burratina from puglia, black figs, pine nuts, aged balsamic & fig leaf oil 9

salad of bulls heart & datterini tomatoes, gazpacho, basil oil 8.5

classic tortilla (cooked to order) 7

---

## PUDDINGS

chocolate pudding, caramelized chocolate, dulce de leche 7

caprino fresco cheesecake, cherries & almonds 7

fior de latte ice cream, poached pear & blackberries 7

churros, warm chocolate sauce, candied hazelnuts 7