

TO START

padrón peppers
chargrilled flatbread with herb butter
jamon Iberico & manchego croquetas
selection of charcuterie

MAIN TAPAS TO SHARE

sea bream a la plancha, aubergine caviar, olives, salsa verde
fried squid, fennel & chilli

shoulder of lamb, chargrilled caesar salad and anchovy jus
chorizo poached in red wine, aioli and grilled flatbread

salad of bulls heart & datterini tomatoes, gazpacho, basil oil
patatas bravas, aioli, pickled red onion, aged manchego
courgette flower, goat's cheese, blossom honey

DESSERTS TO SHARE

churros, warm chocolate sauce, candied hazelnuts
fior de latte ice cream, poached pear & blackberries

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER

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