

EMBER YARD

CHEESE

each 5.5/ selection of three 12
i'taliko
taleggio
manchego con trufa
oro rosso

BAR SNACKS

chargrilled flatbread with
black olive butter 5
padron peppers 6
boquerones 4.5
patatas bravas 6
grilled dolmat olives 3.5
mixed harissa nuts 4

CHARCUTERIE

jamón ibérico de bellota 11/22
aged 5 years
each 5.5/ selection of three 12
chorizo ibérico morcón
finocchiona
wild boar mortadella

LARGE PLATES

grass fed rib-eye, jamón butter 34
duroc pork belly, morcilla croquetas, celeriac remoulade, pear purée 32

FISH

pan fried hake, clams, ratte potatoes, curry veloute 13.5
monkfish, judion beans, braised cavolo nero, wild boar guanciaie 14.5
prawn tempura, tomato & piquillo pepper chutney, white chicory 10
squid & mussels brodetto, grilled hispi cabbage, olive baguette 9.5

MEAT

ibérico presa, romesco sauce, pickled romanesco 13
duck breast, salsify purée, crispy kale, pickled shallot 12
jamón, leek & manchego croquetas, bravas sauce, aioli 7
chicken thigh, swede purée, tempura broccoli 10

VEGETABLES

spiced tempura cauliflower, tahini yoghurt, harissa nuts 9.5
king oyster mushroom, salsa verde, soy cured egg yolk, migas 9.5
beetroot, apple, whipped gorgonzola cream, caramelised walnuts 8
butternut squash ravioli, burnt butter sauce, italian mostarda 10
courgette flower with monte enebro cheese, blossom honey 7

DESSERT

churros with cinnamon sugar, warm chocolate sauce 7.5
ricotta cheesecake, dark chocolate cream, clementines 7.5
coffee mousse, dulce de leche, cointreau savoiardi, glazed orange skin 7.5
vanilla affogato al caffè 6

ADAM KULIKOWSKI, HEAD CHEF

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