

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

Jamón & manchego croquetas 6.5
D G E 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

Spiced crab empanada, sour cream 10.5 **Cr D G E S DF***

Cured sea trout, shallot escabeche, ajo blanco 11 **F Sd N G**

Sea bream a la plancha, saffron velouté, crispy mussels 11.5 **F Sd D Mo DF* G E**

Gambas pil pil, roasted garlic, urfa chilli 12 **Cr Se S Ce**

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

MEAT

Chargrilled iberico presa, black garlic butter, manzanilla jus 15 **D Sd G DF***

Braised venison haunch, salt baked celeriac, wild mushrooms 13 **Sd G D Ce**

Pan roasted duck breast, spiced red cabbage, Umbrian lentils 12 **Sd Ce D**

Catalan style chicken thigh, date puree, cavolo nero 10.5 **N* Sd Se**

Red wine glazed chorizo picante, olive oil mash, tenderstem broccoli 9.5 **D Sd Ce Se**

VEGETABLE

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

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

Roasted harissa cauliflower, red onion chutney, pistachio puree 8.5 **N Sd**

Gorgonzola & pear tortelloni, roasted pumpkin puree, walnut butter 11 **D G E Sd**

Winter leaf salad, smoked almond dressing, gorgonzola dolce 7 **N Sd D**

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

DESSERT

Almond bread & butter pudding, brandy ice cream 7 **N D G E Sd**

70% dark chocolate & dulce de leche tart, mascarpone chantilly 7 **D G S**

Pistachio & white chocolate buñuelos, whipped lemon ricotta 7 **D E N DF* S**

Ice cream & sorbet selection **N D E**
(1 scoop) 2.5 (2 scoop) 5 (3 scoop) 7
salted caramel, monmouth coffee, pistachio, blueberry yogurt

WILLIAM BREESE, HEAD CHEF

GABRIELLA CASALEGGIO, 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 Switchback, an intensive rehabilitation charity for young offenders.