

# DEHESA

## TO START

Marinated spanish olives  
Chargrilled flatbread, garlic butter  
Jamón ibérico de bellota

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## TAPAS TO SHARE

Cured sea trout, shallot escabeche, ajo blanco  
Charred octopus, arroz negro, seaweed alioli  
Sea bream a la plancha, saffron velouté, crispy mussels

Pan roasted duck breast, spiced red cabbage, casteluccio lentils  
Red wine glazed chorizo picante, olive oil mash, broccoli  
Chargrilled iberico presa, black garlic, manzanilla sherry

Roasted harissa cauliflower, red onion chutney, pistachio puree  
Burrata, dressed winter tomatoes, smoked romesco  
Gorgonzola & pear tortelloni, pumpkin puree, walnut butter

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## DESSERTS

Almond bread & butter pudding, brandy ice cream  
70% dark chocolate & dulce de leche tart, mascarpone

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Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared among all our staff.

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