
TODAY WE'RE POURING

cantina di soliera, (lambrusco), emilia romagna nv £7.5/ £30

CHARCUTERIE

Jamón ibérico de bellota 11/22
aged 5 years
Chorizo magno 5.5
Truffle mortadella 5.5
Fennel Salame 5
Charcuterie selection 14
*chorizo magno, truffle mortadella,
fennel salame*

BAR SNACKS

Chargrilled flatbread 4.5
Padron peppers 6
Rose harissa nut mix 4.5
Mediterranean olives 4.25
Chicken liver & PX pate 6
Jamón & manchego croquetas 6.5

CHEESE

Mahon a la plancha, caramelised fig,
date molasses 7.5
Rosemary manchego 5.5
Camembert di bufala 5.5
Taleggio D.O.P 5
Cheese selection 14
*manchego, camembert di bufala,
taleggio D.O.P*

FISH

Spiced crab empanada, soured cream 10.5
Charred octopus, arroz negro, seaweed alioli 14
Sea bream a la plancha, saffron velouté, crispy mussels 11.5
Cured sea trout, shallot escabeche, ajo blanco 11
Gambas pil pil, roasted garlic, urfa chilli 12

MEAT

Chargrilled iberico presa, black garlic, manzanilla sherry 15
Red wine glazed chorizo picante, olive oil mash, tenderstem broccoli 9.5
Catalan style chicken thigh, date puree, cavolo nero 10.5
Braised venison haunch, salt baked celeriac, wild mushrooms 13
Pan roasted duck breast, spiced red cabbage, umbrian lentils 12

VEGETABLE

Burrata, dressed winter tomatoes, smoked romesco 10.5
Courgette flower, monte enebro, blossom honey (two) 9
Gorgonzola & pear tortelloni, roasted pumpkin puree, walnut butter 11
Roasted harissa cauliflower, red onion chutney, pistachio puree 8.5
Winter leaf salad, smoked almond dressing, gorgonzola dolce 7
Patatas bravas, alioli 6.5

DESSERT

70% dark chocolate & dulce de leche tart, vanilla mascarpone 7
Pistachio & white chocolate buñuelos, whipped lemon ricotta 7
Almond bread & butter pudding, brandy ice cream 7
Ice cream selection
(1 scoop) 2.5 (2 scoops) 5 (3 scoops) 7
pistachio, monmouth coffee, salted caramel, blueberry yogurt
Chocolate & pistachio fudge 2
