
TO START

Padron peppers
Jamón ibérico de bellota
Burrata, pickled plums, almonds
Chargrilled flatbread, black garlic butter

TAPAS TO SHARE

Poached lemon sole, baby fennel, lemon butter with brown shrimp
Galician octopus, fermented garlic bread, saffron aioli, monksbeard
Chargrilled wild atlantic prawns, chilli, garlic, parsley
Jerusalem artichoke ravioloni, crispy artichoke, lemon butter

Ibérico abanico, piquillo peppers, pork crackling
Truffle glazed chicken breast, chicken leg and tarragon bon bon,
wild garlic pesto
Beef tagliata, winter greens, pecorino sauce

Patatas bravas, aioli, manchego
Winter tomato salad, homemade focaccia, yuzu oil

DESSERTS

Rosemary pannacota, sponge cake & hazelnut ice cream
Lemon choux, lemon curd, white chocolate

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

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