

TO START

CHARGRILLED FLATBREAD
SELECTION OF CHARCUTERIE
JAMÓN & MANCHEGO CROQUETAS
PADRON PEPPERS

TAPAS TO SHARE

CANTABRIAN ANCHOVIES
on straciatella with largueta almonds
CRAYFISH & PRAWN TORTELLONI
with bisque & coastal herbs

CHORIZO PICANTE
squash, jalapeño, pork crackling
SPICED FLAT IRON
chargrilled sprouting broccoli, peperonata & anchovy emulsion
IBERICO PORK CHEEKS
roasted cauliflower, rossela di lusia

DELICA PUMPKIN
chicory, pickled grapes, aged balsamic

PATATAS
bravas sauce

DESSERTS

CHOCOLATE DELICE
dulce de leche mousse, honeycomb
SELECTION OF ICE CREAM & SORBETS
from Ice cream Union (3 scoops)

Allergen menu available upon request.
A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.

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ALMONDS & CORN MIX

PADRÓN PEPPERS

CHARGRILLED FLATBREAD

JAMÓN 100% IBÉRICO PATA NEGRA DE BELLOTA
aged for 5 years

TAPAS TO SHARE

WILD ATLANTIC PRAWNS

garlic, chilli, homemade focaccia

SKREI COD

jamón juice, chanterelle mushrooms, pickled iberico tomato

GALICIAN OCTOPUS

fermented garlic bread, romesco & saffron alioli

CHORIZO PICANTE

squash, alapeno and pork crackling

SPICED FLAT IRON

chargrilled sprouting broccoli, peperonata & anchovy emulsion

IBERICO PORK CHEEKS

roasted cauliflower, rossela di lusia

BURRATA

crapudine & golden beetroot, fig leaf oil

DELICA PUMPKIN

chicory, pumpkin seeds, pickled grapes & aged balsamic

PATATAS

bravas sauce

DESSERTS

CHOCOLATE DELICE

dulce de leche mousse, honeycomb

CITRUS BEIGNET

caramel & mandarine sorbet

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