

DEHESA

CHARCUTERIE

Jamón ibérico de bellota 11/22
aged 5 years
Chorizo magno 5.5
Speck del Trentino 5
Pistachio mortadella 5

BAR SNACKS

Chargrilled flatbread 4.5
Padron peppers 6
Boquerones 4.5
Pan con tomate 5.5
Spanish olives 3.5
Smoked almonds 4

CHEESE

Mahon a la plancha, caramelised fig,
blossom honey 7.5
Rosemary manchego 5.5
Camembert di bufala 5.5
Gorgonzola dolce 5

LARGE PLATE

Galican octopus a la plancha, safron alioli & caper dressing 25
perfect with torre del falasco, cantina valpetana (corvina, Veneto, 2018)

MEAT

Jamón ibérico & manchego croquetas 6.5
Rose harissa marinated flat iron a la parrilla & caponata 10
Basque cider poached chorizo picante, roasted chestnuts & pickled apple 8.5
Slow braised duck, celeriac puree & spring greens 11
Chicken thigh a la plancha, charred piquillo pepper & pedro ximénez vinegar 9

FISH

Crispy squid, pickled chilli & ink alioli 8.5
Cured sea bream, shaved fennel & pomegranate 8.5
Confit salt cod, arroz negro & mojo verde alioli 11
Confit tuna belly, datterini tomatoes & corno pepper 9
Sautéed king prawns, roasted garlic & chilli oil 11.5

VEGETABLE

Classic tortilla 6.5
Patatas bravas & alioli 6
Chestnut mushroom dumplings, taleggio d.o.p & hazelnut dressing 9
Courgette flower, monte enebro & blossom honey 8 (two)
Burrata di bufala, roasted delica pumpkin & pickled girolles 10
Roasted baby beetroot, gorgonzola dolce & truffled shallot dressing 8

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.

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DESSERT

- William pear & pistachio tart, whipped yogurt 7
Bitter chocolate mousse, brandy soaked prunes & salted caramel 7
Mascarpone affogato 8.5
served with cantucci & a shot of amaretto
Dark chocolate & blossom honey truffle 2
Gelato & sorbet selection 6 (3 scoops)
salted caramel, milk chocolate, pistachio, mango sorbet, strawberry sorbet
-

CHEESE

Served with quince membrillo & pane carasau

- Mahon a la plancha, caramelised fig, blossom honey 7.5
Rosemary manchego 5.5
Camembert di bufala 5.5
Gorgonzola dolce 5
-

DESSERT WINE

- Kabir, Donna Fugata 6.75
Moscato di Pantelleria, Sicily (50ml)
Floral, honey & stone fruits
Recioto Della Valpolicella Classico, Allegrini 9.5
Corvina Veronese, Verona (50ml)
Plum, cherry & dark fruits
Bodegas Hildalgo, Triana 4.75
Pedro Ximénez, Andalusia (50ml)
Coffee, chocolate & raisin
Cesar Florido, Jerez-Xerez-Sherry 4.50
Moscatel Dorado (50ml)
Late harvest Moscatel, bright, fresh & honeyed
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DIGESTIVES

- Grappa Acquavite di Albicocche, Pojer Sandri, Trentino 7.5
intense & sweet fragrances, long finish (25ml)
San Leonardo Stravecchia, Trentino 9.75
full bodied, aromatic & subtly elegant (25ml)
Cardenal Mendoza Solera Gran Reserva 13
15 year old brandy, Spain (50ml)
Chivas Regal Old 13
18 year old brandy, Spain (50ml)
Hennesey XO 24
Cognac, France
Limoncello (50ml) 7
Disaronno (50ml) 7.25
Amaro del Capo (50ml) 7.5

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BEER & CIDER

Alhambra Reserva	6
IDamm Complot IPA	6.5
Inedit Damm Pilsner	6.5
Peroni Red Label	5
Kupela Basque Cider	5.5

SPANISH & ITALIAN GIN & TONICS

All of our Gin & Tonics are served as 50ml measures with Fever-tree tonic and its perfect garnish

Gin Mare <i>arbequina olive, rosemary, thyme & basil</i>	10
Malfy con Arancia <i>sweet sicilian orange & junir</i>	9.5
Gin del Professore Monsieur <i>wild juniper, cardamom, chamomile & orange</i>	10
Gin del Professore Crocodile <i>citrus, juniper & elderflower</i>	12

COCKTAILS

Negroni - gin, vermouh & campari	10
Bellini - prosecco with peach pureé	10
Maraschino Sour - maraschino liquer, Romagna brandy, lemon	11
Dehesa Garibaldi - grappa, limoncello, blood orange, lime	12
Old Fashioned - woodford reserve, angosturra & brown sugar	11
Espresso Martini - vodka, kalhua & espresso	10
Carnaby Fashion - antica formula, angosturra, lime, sugar	11
L'Oro del Capo - amaro del capo, gin, vermouh, chocolate bitters	12

SPARKLING & CHAMPAGNE

	125ml	750ml
Cava (xarel-lo, macabeo, parellada) penedes nv	8	37
Prosecco (glera) veneto nv	8.5	39
Vueve Cliquot (pinot noir, pinot meunier, chardonnay) champagne nv	14	80

ROSE

	175ml	500ml	750ml
Chiaretto Leccio il Cascinone (pinot nero, barbera) piedmont 2018	8	20	32
Pasion de Bobal (bobal) utiel requena 2018			38
Ca dei Frati (gropella, marzemino, sangiovese, barbera) lombardy 2017			55

WHITE WINE

Light	175ml	500ml	750ml
Caldora Farnese trebbiano) abruzzo 2017	8.5	21	34
Colle dei Tigli Lenotti (cortese, graganega) veneto 2017	-	-	30
Ca di Ponti Adria Vini (grillo) sicily 2018	6	16	26
Duquesa Da Valladolid (verdejo) rueda 2018	8.5	22	34

Medium	175ml	500ml	750ml
Fontanino il Cascinone (riesling) piedmont 2016	9	22	33
Il Badalisc Adria Vini (pinot grigio) veneto 2018	7	19	28
Ontanon Bodega Ontanon (tempranillo blanco) rioja 2018	-	-	40
Bottega Vinai Cavit (sauvignon blanc) trentino 2018	-	-	37
Terras Gaudia San Campio (albarino) rias baixas 2018	12	32	48

Full	175ml	500ml	750ml
Cantina di Monteforte Soave Classico (garganega) veneto 2017	-	-	34
Vetiver Bodegas Ontanon (viura) rioja 2017	9	24	30

RED WINE

Light	175ml	500ml	750ml
Torre del Fasco Cantina Valpetana (corvina) veneto 2018	7	19	28
Bottega Vinai (pinot nero) trentino 2016	-	-	44
Fauno Murviedros (garnacha, shiraz, monastrell) valencia 2017	6	16	26

Medium	175ml	500ml	750ml
Le Corti Chianti (san giovese, colorino) tuscany 2016	-	-	51
Elias Mora Semi Crianza (tinta de toro) toro 2016	10.8	29	43
La Bruja De Rozas (granacha) madrid 2017	-	-	55
Gresy Monferrato Rosso (merlot) piedmont 2011	11.75	31	46

Full	175ml	500ml	750ml
Pinna Fidelis Ismael Arroyo (tempranillo) ribera del duero 2018	10	26	39
Coto de Imaz Rioja Reserva (tempranillo) rioja 2014	12.5	33	50
Gran Passione Rosso (merlot, corvina) veneto 2017	11	28	42