

DEHESA

TODAY WE'RE POURING

Taberner by huerta de albala, (syrah), cadiz £11.25/ £46 / £69

CHARCUTERIE

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

BAR SNACKS

Chargrilled flatbread 4.5
Padron peppers 6
Boquerones 4.5
Pan con tomate 5.5
Spanish olives 3.75
Salt & pepper 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

MEAT

Jamón ibérico & manchego croquetas 6.5
Flat iron a la parrilla & hazelnut butter 9.5
Turkey saltimbocca, delica pumpkin puree & cranberry jus 8.75
Braised ox cheek, salt baked celeriac & red wine jus 13
Chistorra, morcilla de burgos & black bean stew 11

FISH

Palourde clam arroz negro, pickled turnip & arbequina olive oil 9
Sautéed king prawns, roasted garlic & chilli oil 10.5
Octopus a la plancha, saffron alioli & caper dressing 11.5
Smoked haddock & jerusalem artichoke gratin, hazelnut gremolata 12
Crispy salt cod trozos, mojo verde & cime di rapa 8.5

VEGETABLE

Patatas bravas & alioli 6.25
Roasted baby beetroot, radicchio tardivo & goat curd 8
Courgette flower, monte enebro & blossom honey (two) 8
Fontina & spinach stuffed portobello mushroom, toasted walnut 9
Burrata, merinda tomato & migas 10
Classic tortilla 6.5

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.