

DEHESA

C Crustaceans	G Gluten	Mu Mustard	DF* Deep fried in oil containing allergens
CE Celery	E Egg	Sd Sulphur Dioxide	
D Dairy	Mo Mollusc	Se Sesame	
F Fish	N Nut	L Lupin	
P Peanuts	N* Nut Aware	S Soya	

CHARCUTERIE

Jamón ibérico de bellota 11/22 **N***
aged 5 years
Chorizo magno 5.5 **D**
Coppa al Barolo 5.5 **Sd**
Speck del Trentino 5

BAR SNACKS

Chargrilled flatbread 4.5 **D G**
Padron peppers 6 **DF***
Boquerones 4.5 **F Sd**
Spanish olives 4 **Sd**
Salt & pepper almonds 4.25 **N**
Chicken liver & PX pate 6 **Sd G Se D**
Chorizo & payoyo croquetas 6.5 **D G**

CHEESE

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

E Mu Sd DF*

FISH

Fritto misto & caper alioli 8.5 **F Mo Cr Sd E G Mu DF***
Sea bream a la plancha, spiced ratte potato & monks beard 9 **F Sd**
Pil pil tiger prawns, roasted garlic & red chilli 10.5 **Cr**
Braised octopus, peas & broad beans, wild garlic 12 **Mo Sd Ce**

MEAT

Chargrilled bavette, romanesco courgette & chimichurri 10.5 **Sd**
Smoked cecina, chargrilled baby artichoke & summer truffle 8.5 **Sd D**
Chicken thigh a la plancha, harissa spiced sugar snaps & lardo 9 **Sd Ce**
Pan roasted lamb rump, purple sprouting broccoli & anchovy jus 11.5 **Sd Ce F DF***

VEGETABLE

Patatas bravas & alioli 6.5 **Sd E Mu DF***
Green asparagus gratin, manchego villerajo & duck egg yolk 9 **D N E**
Burrata, gazpacho verde & black olive 10 **D Sd Ce**
Courgette flower, monte enebro & blossom honey (two) 8 **D G DF* E**
Chargrilled baby gem, camone tomato & nut granola salad 8 **Sd Mu N E**
Classic tortilla 6.5 **E DF***

DESSERT

Burnt basque cheesecake, rhubarb & sherry vinegar 7.5 **E D Sd G**
Bitter chocolate mousse, olive oil biscuit & sour cherry 7.5 **E D S G**
Creme caramel & roasted peach 7.5 **D N Sd**
Ice cream & sorbet selection (3 scoops) 7 **E D Sd**
salted caramel, white chocolate, aperol, lemon pie, blood orange
Vanilla & pistachio fudge 2 **D N S**

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.