

TO START

Padrón peppers
Chargrilled flatbread with seaweed butter
Selection of charcuterie

MAIN TAPAS TO SHARE

Chargrilled tuna, andalusian ajo blanco, marcona almonds, rucola
Pan fried sea bass, confit prawns, sprouting broccoli, caper & cherry tomato

Herb crusted corn fed chicken breast, grilled asparagus, broad beans, peas
Chargrilled beef bavette, cornish spring greens, taleggio sauce

Patatas bravas, aioli, manchego
Delica pumpkin, pickled butternut squash, seeds, castelfranco, vegan pesto
Burrata, semi dry tomato, pine nuts, basil

DESSERTS TO SHARE

Honey pannacotta, bee pollen, biscotti, sherry vinegar
Ice cream and sorbet selection

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER