

TO START

Padrón peppers

Chargrilled flatbread with seaweed butter

Jamon Iberico & manchego croquetas

Jamón ibérico de bellota

MAIN TAPAS TO SHARE

Chargrilled tuna, andalusian ajo blanco, marcona almonds, rucola

Pan fried sea bass, confit prawns, sprouting broccoli, caper & cherry tomato

Slow cooked octopus, charred jersey royals, romesco sauce, saffron aioli

Herb crusted corn fed chicken breast, grilled asparagus, broad beans, peas

Chargrilled iberico abanico, pork crackling, piquillo peppers

Patatas bravas, aioli, manchego

Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion

Burrata, semi dry tomato, pine nuts, basil

DESSERTS TO SHARE

Honey pannacotta, bee pollen, biscotti, sherry vinegar

Strawberries, elderflower, meringue

Ice cream and sorbet selection

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER