

A - Alcohol
C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten
F - Fish
N - Nuts

P - Peanuts
E - Eggs
L - Lupin
Mo - Mollusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard

Se - Sesame Seeds
Df! - Deep fried in the same oil
PB - Pregnant Beware
*- Possible cross contamination
() - May be excluded

CHEESE

three manchegos
& membrillo 12 D,(G)
gorgonzola dolce 6 D,(G)
robiola rocchetta 6 D,(G)
cheese selection £12 D,(G)
*(manchego, gorgonzola dolce,
robiola rocchetta)*

BAR SNACKS

chargrilled flatbread with
herb butter 4 G,(D),N*
padrón peppers 5 Df!
nocellara olives 4 Sd
mediterranean nut mix 4 N,P,G*
boquerones 5 Sd,F

CHARCUTERIE

jamón ibérico de bellota 12/24 N*
aged 5 years
wild boar salchichón 7
venison chorizo 7
coppa 7
charcuterie selection 15 N*
*(jamón ibérico, coppa, wild boar
salchichon, venison chorizo)*

MEAT

jamón ibérico & manchego croquetas 7 E,D,Sd,Ce,Df!
chorizo poached in red wine, aioli and grilled flatbread 8.5 (E),Sd,(G),D
braised blade of beef, chestnut tagliatelle, tomato, red wine, parmesan 10 E,G,Ce,Sd,D,N
duroc pork belly, chargrilled plums & spring onions 11 Sd,Mu,Ce
grilled iberico lamb, purple sprouting broccoli, anchovy and caper salsa 11 (G),Sd,F,Mu,Ce

FISH

gambas pil pil, garlic, chilli, olive oil 12 C
fried squid, fennel, rocket & pickled chilli 8 Mo,Sd
cured chalk stream trout, honeymoon melon, pickled radish, sorrel 9 F,Sd,Mu
grilled monkfish, potato, chorizo & roasted peppers 12 F,Sd,(E),D
seared tuna, aubergine caponata, pangrattato 10 Sd,G,Ce,N,F

VEGETABLES

truffled mac and cheese 8 D,G
courgette flower, goat's cheese, blossom honey 7 (each) D,E, Df!
patatas bravas, aioli, pickled red onion, aged manchego 6 Df!,(D),Ce,(E)
courgette salad, pomegranate, buffalo ricotta & walnuts 9 (N),D,Sd
burratina from puglia, italian peas, broad beans & radish 10 D,Sd
english tomatoes, sourdough croutons, gazpacho 8.5 (G),Sd,Ce
classic tortilla (cooked to order) 7 E

PUDDINGS

creme catalana, pink grapefruit 7 D,E
chocolate pudding, caramelised chocolate, dulce de leche 7 D,E,S
marinated berries, mascarpone, pink pepper meringue 7 D,E
honey ice cream, amaretti, almonds & poached apricot 7 D,N,Sd

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, 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.