

TO START

padrón peppers
chargrilled flatbread with herb butter
jamon Iberico & manchego croquetas
jamón ibérico de bellota

MAIN TAPAS TO SHARE

cured chalk stream trout, honeymoon melon, pickled radish, sorrel
grilled monkfish, potato, chorizo & roasted peppers

duroc pork belly, chargrilled plum & spring onions
braised blade of beef, chestnut tagliatelle, tomato, red wine, parmesan

courgette flower, goat's cheese, blossom honey
burratina from puglia, italian peas, broad beans & radish
classic tortilla

DESSERTS TO SHARE

marinated berries, mascarpone, pink pepper meringue
chocolate pudding, caramelised chocolate, dulce de leche

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER