

TO START

padrón peppers
chargrilled flatbread with herb butter
jamon Iberico & manchego croquetas
selection of charcuterie

MAIN TAPAS TO SHARE

fried squid, fennel, rocket & pickled chilli
seared tuna, aubergine caponata, pangrattato

grilled iberico lamb, purple sprouting broccoli, anchovy & caper salsa
chorizo poached in red wine, aioli & grilled flatbread

courgette flower, goat's cheese, blossom honey
courgette salad, pomegranate, buffalo ricotta & walnuts
patatas bravas, aioli, pickled red onion, aged manchego

DESSERTS TO SHARE

creme catalana, pink grapefruit
honey ice cream, amaretti, almonds & poached apricot

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER