
CHEESE

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

BAR SNACKS

chargrilled flatbread with
herb butter 4
padrón peppers 5
nocellara olives 4
mediterranean nut mix 4
boquerones 5

CHARCUTERIE

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

MEAT

jamón ibérico & manchego croquetas 7
chorizo poached in red wine, aioli & grilled flatbread 8.5
braised blade of beef, chestnut tagliatelle, tomato, red wine, parmesan 10
duroc pork belly, chargrilled plum & spring onions 11
grilled iberico lamb, purple sprouting broccoli, anchovy and caper salsa 11

FISH

gambas pil pil, garlic, chilli, olive oil 12
fried squid, fennel, rocket & pickled chilli 8
cured chalk stream trout, honeymoon melon, pickled radish, sorrel 9
grilled monkfish, potato, chorizo & roasted peppers 12
seared tuna, aubergine caponata, pangrattato 10

VEGETABLES

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

PUDDINGS

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

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.