

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

P - Peanuts
E - Eggs
L - Lupin
Mo - Molusc
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

CHARCUTERIE

Jamon iberico de bellota 11/22
aged 5 years
Chorizo magno 5.5
L'imbrogliana toscana 5.5
Coppa di parma 6

BAR SNACKS

Jamon croquetas, aioli 7 **E G D**
Chargrilled flatbread with
smoked almond butter 4.5 **N G D**
Padrón peppers 6 **Df!G**
Boquerones 5 **F**
Italian mix olives 4 **Sd**
Spanish mix nuts 4 **N**
N'duja scotch egg, wild garlic 6.5 **E G**

CHEESE

Manchego DOP 11 month 5.5 **D**
Robiola roccaverano 5.5 **D**
Torta de barros 5 **D**
Gorgonzola piccante 5 **D**
Camembert di bufala 5 **D**
(cheese served with pane carasau) (G)

FISH

Tiger prawns, chillies, parsley 12 **C**
Chalk stream sea trout, smoked cod roes, beetroots 9 **G F Sd**
Chargrilled tuna, andalusian ajo blanco, marcona almonds, rucola 11.5 **F N Sd**
Slow cooked octopus, charred jersey royals, romesco sauce, saffron aioli 11 **E G Mo Sd**
Pan fried sea bass, kataifi prawns, sprouting broccoli, caper & cherry tomato dressing 12 **C F Sd(G)**

MEAT

Chargrilled beef bavette, cavolo nero, taleggio sauce 11 **D**
Chicken saltimbocca, fine beans, fresh peas, jamon sauce 10 **G D Ce**
Iberico pork burger, gorgonzola piccante, baby gem, caramelized red onion, aioli 9.5 **D E G Sd**
Slow cooked lamb shoulder & crispy sweetbreads, grezzina courgette, majoran salsa verde 12.5 **F Sd (G E)**
Chargrilled iberico abanico, pork crackling, piquillo peppers 16 **Sd Ce N* (G)**

VEGETABLES

Burrata, black cherries, almonds 9.5 **D N**
Courgette flower, monte enebro, thyme honey (two) 9.5 **D G**
Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion 9 **G* S Sd**
Delica pumpkin, pickled butternut squash, seeds, castlefranco, vegan pesto 8.5 **Sd N**
Smoked almonds hummus, garden vegetables, crispy quinoa 7 **N G Ce**
Mozzarella & datterini tomato ravioloni, basil 9.5 **D E G**
Patatas bravas, aioli, manchego 6.5 **D E G Sd**
Classic tortilla cooked to order 7 **E G**

PUDDINGS

Mascarpone cheesecake with passion fruit 7 **D G**
Lemon choux, Italian meringue, raspberries 7.5 **E D G**
Vegan caramel biscuit doughnuts, coconut yoghurt, peanuts dust 7 **(N)**
Ice cream and sorbet selection (3 scoops) 7 **D**

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, 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.