

EMBER YARD

CHEESE

each 5.5/ selection of three 12
camembert dell'altalanga
taleggio de cavra
manchego con trufa
gorgonzola

BAR SNACKS

chargrilled flatbread with
black olive butter 5
padron peppers 6
boquerones 4.5
patatas bravas 6
nocellara olives 3.5
mixed harissa nuts 4

CHARCUTERIE

jamón ibérico de bellota 11/22
aged 5 years
each 5.5/ selection of three 12
chorizo ibérico morcón
speck
capocollo

LARGE PLATES

grass fed rib-eye, jamón butter 34
duroc pork belly, pickled kohlrabi & sweetcorn purée 32

FISH

heritage tomato salad, whipped cod roe, squid ink grissini 9
prawn tempura, tomato & piquillo chutney, white chicory 9.5
chargrilled galician octopus, spicy fried chorizo, sweet sun-dried tomatoes & potato 14
pan fried skate wing, brown butter & salsa verde £10

MEAT

jamón, leek & manchego croquetas, bravas sauce, aioli 7
ibérico burger with red onion & chili jam, chorizo, gorgonzola & aioli 10
pan fried duck breast, balsamic cherry reduction, pickled apple & farro salad 12
jospser grilled chicken thigh, roasted pepper salsa, zesty chickpea purée 9.5

VEGETABLES

truffle stuffed burrata, fresh peas, sourdough croutons 10.5
honey glazed fried feta, pickled watermelon tartare & mint jelly 8.5
roasted aubergine, radicchio, green tahini emulsion, pomegranate & pine nut 9.5
courgette flower with monte enebro cheese, blossom honey 7
polenta, courgette, harissa caprino & pickled onion 8.5

DESSERT

pistachio tiramisu 7.5
churros with cinnamon sugar, warm chocolate sauce 7.5
pan di spagna, raspberry meringue, lemon curd & white chocolate 7.5
selection of ice creams 6

CRISTIAN PARISI, HEAD CHEF

DANIELE BOGGI, 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.
An optional £1 will be added to your bill, donated to The Cardinal Hume Centre, an rehabilitation charity for young offenders