

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 breast of lamb, sheep's cheese, artichoke, olive and tomato
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

churros, cinnamon sugar, salted caramel
honey ice cream, baked figs and raspberries, candied walnuts

Allergen information available upon request.

MICHAEL CARTER, HEAD CHEF

ANDRIUS JANAVICIUS, GENERAL MANAGER