

DEHESA

C Crustaceans	G Gluten	Mu Mustard	DF* Deep fried in oil containing allergens
CE Celery	E Egg	Sd Sulphur Dioxide	
D Dairy	Mo Mollusc	Se Sesame	
F Fish	N Nut	L Lupin	
P Peanuts	N* Nut Aware	S Soya	

CHARCUTERIE

Jamón ibérico de bellota 11/22 **N***
aged 5 years

Chorizo magno 5.5 **D**

Truffle mortadella 5.5 **N**

Salame picante 5

Charcuterie selection 14 **N D**
*chorizo magno, truffle mortadella,
salame picante*

BAR SNACKS

Chargrilled flatbread 4.5 **D G**

Padron peppers 6 **DF***

Marcona almonds 4.5 **E N**

Mediterranean olives 4 **Sd**

Chicken liver & PX pate 6 **Sd G Se D**

Chorizo & payoyo croquetas 6.5 **D G**
E Mu Sd DF*

CHEESE

Mahon a la plancha, caramelised fig,
blossom honey 7.5 **D G Se**

Rosemary manchego 5.5 **G D Se**

Camembert di bufala 5.5 **G D Se**

Taleggio D.O.P 5 **G D Se**

Cheese selection 14 **G D Se**
*manchego, camembert di bufala,
taleggio D.O.P*

FISH

Calamares fritos, alioli 7.5 **Mo G D E Mu Sd**

Sea bream ceviche, pink grapefruit, ajo blanco 11 **F N Sd**

Pil pil tiger prawns, shrimp oil, padron pepper 12.5 **Cr Mo F S Se G**

Charred octopus, spiced chickpea puree, crispy guanciale 14 **Mo Sd Se**

Roasted salt cod, sun blushed tomato borlotti beans, fennel remoulade 12.5 **F D Mu Sd**

MEAT

Braised pig cheek, roasted yellow peach, cannellini bean puree 12.5 **Sd Ce**

Chargrilled sirloin, pepperonata, almond picada 13 **Sd N**

Zhoug marinated chicken thigh, balsamic baby onion, roasted garlic puree 11 **Sd D Ce**

Chargrilled lamb rump, salmorejo, green olive jus 14 **Sd G Ce**

Duck breast a la plancha, roasted baby carrot, cherry jus 13.5 **Sd Ce**

VEGETABLE

Patatas bravas & alioli 6.5 **DF* Mu E Sd**

Courgette flower, monte enebro, blossom honey (two) 9 **D G E DF***

Burrata, sun-dried tomato salsa, oregano oil 10 **Sd D N**

Salad of watermelon, orange & tropea onion 8 **N Sd**

Charred baby aubergine, pickled red onion, pomegranate 9.5 **Sd Se**

Truffle polenta, cep mushroom ragout, pecorino sardo 11 **D G E Sd DF***

DESSERT

Alphonso mango semifreddo, coconut yogurt, passion fruit 6.5 **E D**

Arroz con leche & almond caramel 6.5 **D N**

Dark chocolate delice, smoked salt, hazelnut cantucci 6.5 **D G N E S**

Ice cream & sorbet selection (3 scoops) 7 **D**
salted caramel, white chocolate, aperol, lemon pie, blood orange

Chocolate & pistachio fudge 2 **D N S**

WILLIAM BREESE, HEAD CHEF

GABRIELLA CASALEGGIO, GENERAL MANAGER

Allergen information available upon request.

Allergen advice: due to the way our food is prepared it is not possible to guarantee the absence of allergens in our products.
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 Switchback, an intensive rehabilitation charity for young offenders.