

EMBER YARD

CHEESE

each 5.5/ selection of three 12
i'taliko
taleggio
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
finocchiona
wild boar mortadella

LARGE PLATES

grass fed rib-eye, jamón butter 34
ibérico secreto, romesco sauce, spicy gremolata 36

FISH

prawn tempura, tomato & piquillo chutney, white chicory 9.5
gin & lime cured sea trout, pickled cucumber, avocado, horseradish cream 9.5
chargrilled galician octopus, green herb sauce, pepperonata, chickpea fritter 12
pan fried monkfish, brown butter, salsa verde 12.5

MEAT

jamón, leek & manchego croquetas, bravas sauce, aioli 7
roast chicken breast, chestnut bisque, caramelised shallot, wild mushrooms 10.5
pan fried duck breast, beetroot purée, pickled candy beetroot, buttered parsnip 12
ibérico burger watercress, grilled apple, camembert, harissa aioli 10

VEGETABLES

fried burrata, balsamic heritage tomatoes, fresh basil 10.5
char-grilled tenderstem broccoli, ajo blanco, pickled red onion, chimichurri 8
aubergine skewers, peanut satay, aubergine croquetas, pickled onion & vegan aioli 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
blackberry cheesecake, lime jelly, fresh mint 7.5
selection of ice creams 6

ADAM KULIKOWSKI, 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 Switchbank, an intensive rehabilitation charity for young offenders