MICHELIN 2026

Bramble		18
Peach Bellini		15
Bandida Mezcal Martini		55
Crystal Ciabatta, Arbequina Oil		7
Pan Con Tomate		8
Croquetas, Jamon Ibérico		2pc/7
Losada Gordal Olives, Rosemary, Garlic		6
Padrón Peppers		9
Bluefin Tuna Gilda		8
Gillardeau Oyster, Classic Mignonette, Chive Oil		7
Oscietra Caviar, Turbot Dripping Potatoes, Crème Fraîche	10g/20	30g/65
Sea Urchin, Cured Quail Egg, Soy		12
Toast / Bluefin Tuna, Feo-de-Tudela Tomato		16
Toast / Confit Leek, Ossau-Iraty Cheese		13
Toast / Wagyu Cecina, Seaweed Emulsion		18
Toast / Caviar, Herb-Cultured Butter		15g/30
Braised Lamb, Pickled Mushrooms, Aubergine Pine-Nut Purée		25
Roasted Scallops, Smoky Pil-Pil		25
Cured Mackerel, Ajo Blanco, Basil Oil		14
Bluefin Tuna Carpaccio, Olive Oil (Fried Eggs, Garlic +10)		25
Arroz Con Lobster, Saffron Aioli		42
Wild Mushrooms, Cured Egg, Tarragon		28
Bluefin Steak (Lean or Fatty Tuna), Peppercorn Sauce		100g/18
Herefordshire Fillet, Piquillo		42
Ibérico Pluma, Chimichurri		25
Whole Cornish Turbot, Pil-Pil		M/P
Galician Blond Txuleta		M/P
Beef Fat Fries		8
Heirloom Pink Fir Potatoes		9
Garden Green Leaves		9
Wood-Roasted Red Peppers		8
Heritage Tomatoes		10
Peppercorn Sauce, Béarnaise Sauce		3.5

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE.