



SNACKS

- CHEDDAR & CARAMELISED ONION EMPANADA v 8.5
- BEEF & CHILLI EMPANADA 8.5
- PADRON PEPPERS, Za'atar vg 9
- CHORIPAN 12

SMALL

- SEA BREAM TIRADITO Aji amarillo, clementine 16
- TUNA TARTARE Black garlic, pickled shallots 18
- BEEF TARTARE Soy egg yolk, parmesan 19
- STRACCIATELLA Spanish figs, aged balsamic v 15
- BEETROOT Dill yogurt, toasted seeds, rocket v 14
- JERUSALEM ARTICHOKE Pear, sorrel v 14

SKEWERS

- OCTOPUS Borlotti beans, merguez, smoked eel 22
- TIGER PRAWNS Lemon kosho butter 15
- VENISON Roscoff onion, carrot 18

FIRE GRILLED

- IBERICO PORK "MATAMBRE" 250G 42
- SIRLOIN 300G 37
- FILLET 220G 40
- 45 DAY DRY-AGED RIB-EYE (800g) 115
- 45 DAY DRY-AGED CHATEAUBRIAND (800g) 125

LARGE

- MONKFISH Parsnips, bacon & mushroom ragout 36
- SEA BASS Bilbaina sauce 35
- CORN-FED CHICKEN Salmoriglio, confit garlic 30
- BEEF SHORT RIB Creamed potatoes, red wine sauce 38
- STROZZAPRETI SORRENTINOS Basil pesto, sundried tomatoes, sheep's ricotta v 24
- CAULIFLOWER Almond tahini, gremolata vg 22
- CELERIAC RISOTTO Winter chanterelles, smoked almonds, aged parmesan 22

SIDES

- GREEN SALAD vg 6
- FRIES vg 6.5
- CAVOLO NERO vg 7
- BROCCOLINI v 8
- MASHED POTATOES v 8