

FOOD MENU



PLUMA

APERITIVO

Before the meal

Tio Pepe Fino En Rama

Unfiltered. Unfined. Untouched. The purest expression of Fino sherry - served 100ml

£8.50

Vermut Zarro Blanco

White vermouth from Madrid - served 50ml over ice

£7.50

Vermut Zarro Rojo

Red vermouth from Madrid - served 50ml over ice

£7.50

PARA PICAR

To nibble

Aceitunas aliñadas

Spanish olives

(VG) (GF)

£4.50

Pan artesano con aceite de Arberquina

Sourdough bread basket with Arberquina *EVOO

(VG) (GFA)

£6.50

Tabla de quesos: Mahón, Manchego, Olavidia, La Peral; membrillo, nueces y pan Gallego

Spanish cheese board: Mahon, Manchego, Olavidia, La Peral; quince, walnuts, Gallego bread

(GFA) (N) (D)

£15.75

Boquerones marinados en perejil y ajo

White Cantabrian anchovies marinated in parsley and garlic

(GF)

£9.50

Gilda

Anchovy from the Cantabrian Sea, pickled green chilli, olives; served per person

(GF)

£4.00

Almendras

Roasted and salted Spanish almonds

(VG) (GF) (N)

£4.75

Jamón Ibérico de bellota cortado a mano

Handcut acorn fed Iberian ham

(GF)

£21.50

Pan con tomate, AOVE

Toasted bread, tomato, *EVOO

(VG)

£7.50

VERDURAS

Vegetables

Ensalada de calabaza asada, queso de cabra Monte Enebro, granada, nueces, aliño de miel

Roasted butternut squash & Monte Enebro goats cheese salad pomegranate, salted walnuts, honey dressing

(D) (N) (V)

£14.75

Patatas bravas, alioli

Potatoes with bravas sauce, alioli

(VGA) (GF)

£7.50

Pimientos de Padrón

Padron peppers

(VG) (GF)

£8.00

Migas viudas, champiñones silvestres, trufa, huevo frito campero

Wild mushroom & truffle sourdough croutes, fried free range hens egg

(V)

£12.00

Tortilla de patata, chistorra y alioli

Spanish omelette, chistorra sausage & alioli

(VA) (GF) (D)

£14.50

Croquetas de espinacas y queso Sujaira

Spinach and Sujaira cheese croquettes

(V) (D)

£8.75

Berenjena frita aderezada con miel de brezo y lima

Crispy fried aubergine, heather honey & lime dressing

(V)

£14.50

Ensalada mixta

Mixed leaves, tomatoes, pickled red onion

(VG) (GF)

£5.00

PESCADOS

Fish

Pulpo a la Gallega

Galician style octopus, confit potatoes, pimentón de la Vera
(GF)

£28.00

Bacalao con pisto de verduras

Pan fried cod, roasted Mediterranean vegetables, Aragón olives, basil
(GF)

£25.00

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF)

£11.00

Trio de pintxos; cangrejo y pimiento, pulpo y mermelada de chorizo, matrimonio

Pintxo trio; crab & piquillo pepper, octopus & chorizo jam, matrimonio of anchovies
(D)

£16.75

CARNES

Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£30.00/£55.00

Croquetas de Jamón Ibérico

Iberian ham croquettes
(D)

£8.75

Carrilleras de ternera, puré de chirivía, salsa de PX

Braised beef cheeks, parsnip purée, Pedro Ximenez jus

(GF) (D)

£28.00

Pintxo de pollo de corral marinado con chile

Josper grilled chilli buttermilk marinated corn fed chicken skewer

(D)

£10.00 each

Chorizo a la sidra

Chorizo cooked in Basque cider, parsley

(D) (GF)

£13.50

Arroz de conejo y jamón Ibérico a la Llauna, habas, alioli de azafrán

Rice a la Llauna - Iberico pork stuffed rabbit saddle, edamame beans, saffron alioli

(GF)

£35.00

POSTRES

Desserts

Tocino de cielo de azafrán y vainilla, frambuesas, chantilly de lima y crema

Saffron & madagascan vanilla flan, raspberries, lime chantilly cream
(V) (D) (GF)

£10.00

Churros con chocolate

Churros with hot chocolate sauce

(D) (V)

£9.00

Home made ice creams and sorbets

(VGA) (GFA) (D) (N)

£3.50 Per Scoop

Técula mécula, tarta de almendra y yema de huevo, helado de nata, almendra garrapiñada

Tecula Mecula, almond & egg yolk tart, crème fraîche ice cream, candied almond crumb
(V) (D) (N)

£9.50

Pera al vino tinto, helado de vainilla, dulce de miel y nueces

Rioja -poached pear, citrus infused red wine reduction, vanilla bean ice cream, walnut honeycomb

(VGA) (GF) (D) (N)

£9.25

Patatas Invisibles

Invisible chips. All proceeds go to Hospitality Action, helping families struggling across the UK. Zero calories

£4.50

*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (D) Contains dairy

(GFA) Gluten free available | (N) Contains nuts | (VA) Vegetarian Available | (VGA) Vegan Available

Please be aware that our kitchen is not an allergen free environment. Notify a member of staff of any allergies you may have.

A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.