

IBAI

To Start

Cantabrian Anchovies with arbequina olive oil	12
Croque Ibai, carabinero, boudin noir & Tomme de Brebis	18
Le Noir de Bigorre Ham & Crisps, smoked piparra peppers	14
Pate Basque with truffle honey & grilled bread	12
Tender Sweetcorn with black truffle	14
Beef Tartare, smoked Espelette pepper	15
Carabinero Tartare add Oscietra caviar	26 16
Baguette & Butter	4

From the Embers

Octopus & Piperade Marmitako	39
King Crab Rice	85

Grill

Slow-Grilled Poussin, marinated in Espelette pepper, citrus & garlic	26
Turbot Chop, lemon & olive oil	32
Charred Cauliflower, Ossau-Iraty cheese, hazelnut & parsley	24

Beef

Black Angus, by Miguel Vergara in Castile and León, Spain	95/kg
Galician Blond, by Xose Portas in Pontevedra, Spain	115/kg
<i>1kg T-bone, Rib or Sirloin</i>	
Fullblood Wagyu, by Sam Frost in Norfolk, UK	105/kg
<i>1kg Rib, 400g Sirloin or 300g Fillet</i>	

250g Sirloin Steak Frites 30 – Lunch only

Sauces & Supplements

Anchovy & Herb Salsa 3 Red Wine 3 Ossau-Iraty & Black Pepper 3
Seared Foie Gras 12 Grilled XL Carabinero Prawn 20 each

Sides

Green Salad 6 Tomatoes & Shallots 6 Braised Leeks & Mustard 6 French Fries 7
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