

ardor

SUNDAY LUNCH

PINTXOS

baked valencian almonds ^v	manzanilla olives ^v	padrón peppers, smoked pepper ^v	grilled chorizo sausages	manchego & truffle croquetas	anchovy crostini, smoked butter
5	5	7	7	7	7

TAPAS

warm ciabatta, olive oil, balsamic vinegar ^v	7	crispy salt cod, piquillo pepper salsa, aioli, lime	12
fried aubergine, honey, kalamata olive ^v	10	carabinero prawn carpaccio, pico de gallo	16
hummus, date, baharat spice, harissa, grilled flatbread ^v	12	jamón ibérico croquetas, aioli	12
ibérico charcuterie & manchego, caperberries	17	spiced lamb meatballs, butterbeans, garlic ciabatta	14

SUNDAY ROAST

SERVED WITH JAMÓN FAT ROAST POTATOES,
YORKSHIRE PUDDING, SEASONAL VEGETABLES,
MANCHEGO CAULIFLOWER CHEESE & GRAVY

DRY-AGED BEEF
short-rib, confit shallot
26

ROTISSERIE CHICKEN
chorizo & thyme stuffing
24

SUNDAY ROAST SPECIAL
weekly changing roast
see blackboard

CAULIFLOWER STEAK ^v
chicory, olive oil roast potatoes
22

MAINS

cornish seafood paella, sofrito, preserved lemon	21 42
chicken, chorizo, sobrasada paella aioli, lemon	21 42
monkfish & prawn skewer, aubergine caponata	28
cornish crab linguine, chilli, garlic	20 26
seafood mixed grill for two cornish & mediterranean fish and shellfish finished with chilli garlic butter	75

SIDES

winter leaf salad, sherry vinaigrette ^v	5
french fries, house seasoning ^v	5
tenderstem broccoli, yoghurt, harissa, hazelnuts ^v	5

please inform the team of any allergies or dietary requirements
please note that a 12.5% discretionary service charge will be added to your bill