

ardor

SUNDAY LUNCH

PINTXOS

baked valencian almonds ^v	manzanilla olives ^v	pork belly, morcilla, apple	manchego & truffle croquetas	anchovy crostini, smoked butter
5	5	7	7	7

TAPAS

warm ciabatta, olive oil, balsamic vinegar ^v	7	salt & pepper calamari, aioli, lemon	12
padrón peppers, smoked pepper ^v	8	carabinero prawn carpaccio, pico de gallo	16
pan con tomate ^v	8	jamón ibérico croquetas, aioli	12
fried aubergine, honey, kalamata olive ^v	10	ibérico charcuterie & manchego, caperberries	17

THE SUNDAY ASADOR

A LIGHTER, SUMMER TAKE ON THE SUNDAY ROAST

SERVED WITH ROASTED ROSEMARY PATATAS,
HERITAGE TOMATO & GREEN LEAF SALAD, GRILLED COURGETTES,
TENDERSTEM BROCCOLI, SALSA VERDE & AIOLI

dry-aged beef
beef fat shallot
25

roisserie chicken
lemon & herb
24

duroc pork
roasted fennel
25

grilled artichokes ^v
olive and pepper agrodolce
22

MAINS

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

SIDES

tomato & mixed leaf salad, mustard dressing ^v	5
french fries, house seasoning ^v	5
roasted carrots, tahini, honey & za'atar ^v	7

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