

## Para Picar

Artisan bread & olive oil (Ve, GL)	£4.50
Greek olives (Ve, SD)	£4.00
Mushroom & Manchego croquetas, aioli (V, D, GL, E)	£8.00
Creamy churrasco croquetas, aioli (D, GL, E)	£9.00
Cecina de Leon, Manchego & dark chocolate (D)	£12.00

## Veggie

Grilled avocado, Pico de Gallo, apple-avocado puree & coriander (Ve)	£6.50
Padron peppers, lemon zest (Ve)	£7.00
Patatas bravas, aioli (V, E)	£7.50
Seared tender stem broccoli & almonds (Ve, N)	£9.50
Fondant celeriac, cauliflower crème, pomegranate glaze (Ve, C)	£10.00
Creamy Burrata, Italian tomatoes, basil oil & basil cress (V, D)	£12.00

## Seafood

Ceviche, lemon juice, coriander oil, pink grapefruit, lemon balm cress (F)	£13.50
Tuna tartare, watermelon, jalapeno dressing & lemon zest (F, SD)	£14.00
Sea bream, mushroom & miso puree, tarragon, red amaranth (F, N, D)	£14.00
Sautéed prawns, hispi cabbage, anchovy butter (CR, D, E, F)	£15.00
Fried octopus, celeriac puree, cornichon, sesame mayo (MO, N, D, SE)	£19.50

## Meat & Steak

Grilled chorizo on toast, piquillo sauce & rocket salad (D, GL)	£9.50
Duck breast, smoked aubergine purée & roasted carrots (D, GL)	£14.00
Chicken breast, carrot cream, nut crumble, basil oil & beetroot (D, GL, N)	£16.50
Pluma Iberica & romesco sauce (150g) (N)	£20.50
Rib Eye 28 day dry-aged steak, chimichurri & red wine sauce (250g) (SD)	£32.00



A 12.5% service charge will be added to your bill, if you wish to remove it, please let us know.  
Please note: we do not operate an allergen-free kitchen & there is a risk of cross-contamination.

**If you have a food allergy, please inform a member of staff.**

C: Celery CR: Crustaceans D: Dairy E: Eggs F: Fish GL: Gluten L: Lupin MO: Mollusc MU: Mustard N: Nuts P: Peanuts SE: Sesame SO: Soya SD: Sulphur Dioxide

V: Vegetarian Ve: Vegan