

TAPAS MENU

Grilled sourdough with Arbequina olive oil £5

Spider crab and saffron croquetas £12.50

Spinach and goats' cheese croquetas £12.50

Fried artichokes served with lemon £12.50

Cave aged manchego and chestnut honey £12.50

Iberico Bellota cured meats

Palleta £20

Salchichon £10

Lomo £10

Burrata, grilled peach, lemon thyme, almonds £12.50

Salad of Cornish crab, Isle of White tomatoes,
watermelon and samphire £17.50

Charred Galician octopus, smoked paprika new potatoes
served with mojo verde £17.50

Allergen information available on request
Please note a discretionary 12.5% service charge will be added to your bill



PRIVATE MEMBERS' CLUB

Whole grilled Atlantic prawns served with a
garlic, chilli and herb butter £25

Acorn fed presa served pink £30

Lamb rump with pea, broad bean and
baby gem fricassee served with salsa
verde £25

Grilled tenderstem with miso and sesame
dressing (vg) £7.50

Crispy potato terrine with mustard dressing £7.50

Baby gem salad, with soft boiled Burford brown egg, Don
Borate Cantabrian anchovies and a herb dressing £12.50

Courgette, fennel and goats' cheese salad £12.50

Crispy maple and orange glazed chicken thighs, roasted vegetable
salad, cashew and chive cream finished with a zhoug oil £17.50

Dark chocolate pave, cherries, crystallised pistachios £15

Strawberry and elderflower pavlova £15

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PRIVATE MEMBERS' CLUB

BAR MENU

Gordal olives marinaded in orange and honey £5

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Salted almonds £5

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Berkswell cheese shortbread £5

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Olive oil crisps £5

Imperial oscietra caviar supplement 10g £75 / 20g £150
served with sour cream and chives

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Smoked paprika corn £5

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Milk chocolate rocks £6.50

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Dark chocolate dipped orange peel gems £6.50

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Salted caramel almonds dragee £6.50

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PRIVATE MEMBERS' CLUB