

TAPAS MENU

Grilled sourdough with Arbequina olive oil (VG) £6

Spider crab and saffron croquettas £10

Spinach and goats cheese croquettas (V) £10

Chorizo croquettas £10

Truffle Manchego and chestnut honey £15

Fried artichokes served with lemon (VG) £12.50

20g Oscietra caviar, olive oil crisps, sour cream and chives £100

Iberico Bellota cured meats:

Jamon £20

Salchichon £15

Lomo £12.50

Burrata, peas, broad beans and mint (V) £10

Amela tomato salad (VG) £15

Cornish day boat squid, roasted pepper purée and chimichurri dressing £17.50

Wild Atlantic prawns with a shellfish sauce £25

Bluefin tuna belly tostadas, avocado mousse, finger lime, yuzu ponzu £20

Acorn-fed Iberian presa steak £30

Lamb rump with salsa verde £25

Crispy potato terrine with mustard mayonnaise (V) £7.50

Summer greens with anchovy emulsion £7.50

Courgette, goats cheese salad, pine nuts, lemon and mint dressing (V) £12.50

Roasted chicken thighs, fennel, watercress and pomegranate couscous salad
and chermoula dressing £17.50

Grilled octopus, baby potatoes, green beans, Kalamata olives,
rocket and tomato dressing £17.50

Blue corn taco, crispy avocado, pico de gallo salsa with cashew cream (VG) £15

Araguani chocolate, cherries, kirsch cream and pistachio £15

Madagascan vanilla parfait, strawberries, kampot pepper meringue £15