

AJOBLANCO

Oyster Normandia Nº3	5, 5	leche de tigre	+1
000 Cantabrian anchovy, hand cleaned, brioche & smoked butter	6		
Roast Galician scallop, ajoblanco & Iberian pancetta	8		
Ensaladilla Ajoblanco with tuna tartare	14		
Chargrilled gem lettuce, fennel, Glauc blue cheese & Honey Monster vinaigrette	12		
Octopus al olivo Kalamata	14		
Matured & cured Galician beef carpaccio	18		
Selection of artisan Catalan cheese, quince jelly & Deolinda's honey	18		
Creamy aji chicken croquette	3		
Local red prawns, garlic, chilli, fried farmhouse egg & chips	16		
Matured beef filet tartare with tonnata sauce	19		
Chargrilled seasonal vegetables, feta, whipped sesame & chilli butter	12		
Beetroot ravioli, roast pumpkin, Idiazabal & fennel	12		
Chargrilled octopus with mojo rojo de la Vera	19		
Chargrilled calamari, chorizo & almond	19		
Chargrilled Iberian presa pork skewer, rhubarb chutney & baked apple	26		
"Amor de Madre": The boss's steak, wild mushroom & bone marrow pie	26		
Galician blonde matured ribeye tataki, demiglace & horseradish	23		
Fillet of grass-fed beef & Port sauce	26	foie	+6
Salt roasted & fried potatoes with garlic herb butter	6		
Sourdough bread with oak smoked butter	3, 5		

DESSERT

Sticky toffee pudding, vainilla ice-cream	8
Chocolate ganache, olive oil, Maldon salt & butterscotch praliné	8
Kate's Eton Mess: merengue, strawberries, whipped cream red berry coulis	8
Pistachio profiterolls with chocolate sauce	8
Selection of artisan Catalan cheese, quince jelly & Deolinda's honey	18
Sgroppino: Lemon sorbet, St Germain, cava	11

_If you have an allergy or intolerance please let our staff know