

A LA CARTE MENU

Menu changes daily. Below is the A La Carte Menu from Wednesday 10th October as a representative example

STARTERS

Wood roast scallops, sweet herbs, garlic butter - 12.50

Burrata, burnt figs, thyme, date molasses, pistachio, flatbread - 9.00

Charcoal grilled sardines, garlic & parsley - 8.00

Rabbit leg bisteeya, orange blossom, rose harissa, toasted almonds - 8.50

Wood baked crab, hot buttered toast - 9.00

Mussels, coriander seed, harissa, miel de cañas, dill - 7.00

Wild mushrooms on toast, fino, parsley - 8.00

FROM THE CHARCOAL GRILL

Courgette, goat's curd, pine nut & wild oregano salad, sourdough pan con tomate - 17.00

Wild prawn bomba rice, parsley, alioli - 20.50

Chicken supreme, roast Delica pumpkin, kale, girolles, Pedro Ximenez sauce - 21.00

SIDES

Green leaf salad - 3.50

Pink fir apple potatoes, sweet herbs - 4.00

Grilled hispi cabbage, paprika, crispy capers - 4.00

FROM THE WOOD OVENS

Braised ox cheek, potato puree, kale, Pedro Ximenez sauce - 20.00

Porco à Alentejana - slow roast Duroc pork belly, clams, chilli, coriander, pickles - 19.00

Wood roast Roscoff onion, parsley root, parsley puree, hazelnut breadcumbs - 17.50

Wood roast hake, leeks cooked in yoghurt, dried mint, brown shrimp butter - 20.50

BIRD FOOD - £50

5 courses - Chef's choice

No dietary requirements

To be taken by the whole table

Food allergies and intolerances – please speak to our staff about the ingredients in your meal, when making your order

An optional 10% service charge will be added to the bill for tables of 6 or more.
100% of the service charge is shared between the restaurant team.

LIDO ICES

All - 6.00

Pedro Ximenez & raisin ice cream

Bay & wild black pepper ice cream

Pistachio ice cream

Salted butter caramel ice cream

Chocolate & Estrella 'Black Coupage' ice cream

Tonka bean & plum ripple ice cream

Blackberry & Amaretto ice cream

Mint straciatella

Ice cream selection - 14.50

PUDDINGS & CHEESES

Spanish cheese selection, membrillo, walnuts - 12.50

Fig & almond frangipane tart, creme fraiche - 6.50

Crema Catalana, almond tuille - 6.00

COFFEES & DIGESTIFS

Carajillo (espresso, rum, lemon peel) - 5.50

Carajillo bombon (espresso, condensed milk, rum) - 5.50

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