

### APERITIVO

#### **Champagne Cocktail 13.50**

*Nyetimber, Armagnac, angostura bitters, brown sugar cube*

#### **Negroni 11.00**

*Henley Classic dry gin, Campari, Martini Rosso vermouth*

#### **2017 Akluj Sangiovese/Cabernet Franc/Shiraz, M/S,**

#### **Mahārāshtra, India**

*This red is well balanced with ripe red fruits and savoury spicy notes*

**125ml 6.20 175ml 8.40 250ml 11.70**

**Bottle 35.00**

### FOR THE TABLE

Spanish green Gordal olives 4.50

Salted Valencian almonds 4.50

Sourdough bread, early harvest Piqual olive oil,  
Pedro Ximinez vinegar 4.50

Pickled Cantabrian Boquerones 6.50

Fisan hand carved Ibérico jamón – 15

### STARTERS

Roast scallops on the half shell, Fino sherry, sweet herbs, garlic butter 14.50

Air dried Galician beef with ember roast beetroot & ajo blanco 9.50

Lamb kofta, seasoned yoghurt, herbed tabouleh & pickled chilli 10

La Latteria burrata, datterini tomatoes, basil 9.50

Salad of courgettes, cucumber, feta cheese, mint, zatar & pine nuts 7.50

### MAINS

Oven baked whole brill, samphire, purslane, purple sprouting broccoli, new potatoes & mojo verde 26.00

Hake, gnocchi, Swiss chard, grilled lemon & yoghurt tartar 28.00

Braised pig's cheeks, arrocina beans, migas, salsa verdi & beetroot leaves 26.00

Slow roast lamb rump, pardina lentils, txistorra, pickled guindillas & seasoned yogurt 28.00

Roast Patty Pan squash, herbed tabouleh, green tahini, house dukka 19.50

### VEGETABLE SIDE DISHES

White cabbage salad, parmesan & olive oil - 5

Garden peas with jamon – 5.00

Fried new potatoes, garlic butter, sweet herbs – 4.00

*A discretionary 12.5% service charge is added to your bill  
Our dishes contain allergens - for more information please speak to a member of staff*