

### APERITIVO

#### **Champagne Cocktail 13.50**

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

#### **Negroni 11.00**

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

### GUEST WINE

#### **2021 `Gloglou` Saumur-Champigny, Domaine des Sables Verts, Loire, France**

*The wine displays enticing, fragrant notes of juicy raspberry and redcurrant  
fruit, with supple tannins and a crisp finish.*

**125ml 7.80 175ml 10.80 250ml 15.10**

**Bottle 45.00**

### FOR THE TABLE

Spanish green Gordal olives 4.50

Sourdough bread, early harvest Piqual olive oil,

Pedro Ximinez vinegar 4.50

Salted Valencian almonds 4.50

Burrata from La Latteria creamery with new season  
olive oil – 8.5

### STARTERS

Fritura mixta – A mixed fry of hake, anchovies & squid 9.50

Roast Devon scallops on the half shell, white wine, sweet herbs & garlic butter 14.50

Winter salad of chicories, fennel, blood orange & mint 8.50

Fabada asturiana – A stew of white beans smoked morcilla & chorizo, pork belly & migas 8.50

Winter tomatoes, goat's curd, with early harvest olive oil, sweet vinegar & tarragon 8.50

### MAIN COURSES

Iberico pork collar slow cooked in milk with soft polenta, braised cavolo nero & gremolata 26.00

Bavette steak cooked over charcoal, Anna potatoes, watercress, mushroom & Oloroso sauce 26.00

Roast cauliflower, winter tabbouleh, rose harissa & green tahini 20.00

Roast Cornish hake with 'Moorish style' chickpeas, chard, burnt lemon, seasoned yoghurt & Aleppo chilli butter 24.00

Catalonian crab rice baked with monkfish, saffron aioli & sweet herbs 28.00

### VEGETABLE SIDE DISHES

Cavolo Nero, Aleppo chilli & garlic 4.00

Grilled hispi cabbage, walnut butter 4.00

Fried Pink Fir potatoes, garlic butter, sweet herbs 4.00