

Tuesday - Friday

12pm - 3pm

Monday - Wednesday

5pm - close

Thursday - Saturday

5pm - 6.30pm

9pm - close

4 savoury dishes, 1 dessert £36 per person

(maximum of 6 guests)

TAPAS

(choose one)

Rustic tomato bread | vg

Padrón peppers | vg

Classic Spanish tortilla, Caramelised onion | v

Iberico ham

(£12 supplement)

CROQUETTES

(choose one)

Wild mushroom | v

Manchego cheese, truffle | v

Black seafood

Iberico ham

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. All prices are in GBP. V - vegetarian VG - vegan

PLATES

(choose two)

"Artichoke flower" | v

Artichoke, jerusalem artichoke purée, black garlic salt

Wild mushrooms "quiso"

Potato cream, confit egg yolk | v

"Mosaic" hamachi

Samphire, mojo rojo, Navarra piparra peppers

Extremadura pork tenderloin, green pepper cream

Ham relish, onion biscuit

Lamb shoulder

Slow-cooked lamb shoulder, carrot, orange, saffron puree, roasted chicory

Cod confit with potato foam and dry cherries

(£10 supplement)

DESSERT

(choose one)

Seasonal fruit salad, sorbet, passion fruit sauce | vg Chocolate churros, candied orange | v

Spanish cheese board | v

(£10 supplement)

DIGESTIFS (50ml)

Licor de Hierbas de Orujo	10
Crema de Orujo	10
Patxaran	11