

Theatre Menu

Tuesday - Friday

12pm - 2.30pm

Monday - Saturday

5pm - 6.30pm

9pm - close

4 savoury dishes, 1 dessert £32 per person
(maximum of 6 guests)

TAPAS

(choose one)

Rustic tomato bread | VG

Padrón peppers | VG, GF

Chef's homage to omelette | GF

Potato, ham crisp

Iberico ham | GF

(£10 supplement per person)

CROQUETTES

(choose one)

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 GF - gluten free N - contains nuts (including peanuts)

PLATES

(choose two)

3-style artichoke | GF, V

Globe artichoke confit, artichoke cream, artichoke crisps

Wild mushrooms "guiso"

Potato cream, confit egg yolk | V

"Mosaic" hamachi

Samphire, mojo rojo, Navarra piparra peppers

Extremadura pork tenderloin, green pepper cream

Ham relish, onion biscuit

Rack of lamb | GF

Roasted baby parsnips, parsnip purée, lamb jus

Hake a la "romana" | N

Hake tempura, Romesco, sautéed courgette

(£10 supplement per person)

DESSERT

(choose one)

Seasonal fruit salad, sorbet, passion fruit sauce | VG, GF

Chocolate churros, candied orange | V

Spanish cheese board | V

(£10 supplement per person)

DIGESTIFS (50ml)

Licor de Hierbas de Orujo

8

Crema de Orujo

8

Patxaran

9