

nibbles

Gordal Olives	(ve, gf)	4.50	Warm Sourdough	(v)	4.50
<i>lightly spiced Spanish olives</i>			<i>butter or balsamic & olive oil</i>		
Mussel Con Tomate	(gfo)	6.00	Beef Short Rib Bon Bon		5.50
<i>coca bread, tomato, mussel & caviar</i>			<i>truffle, yuzu, soy dressing</i>		

small plates

Garlic Mushrooms		8.00	Coq au Vin	(gfo)	18.00
<i>herb butter, olive oil, coca bread</i>			<i>chicken supreme, peas, pearl onions, wild mushroom, red wine & port sauce</i>		
Padron Peppers	(v, gf)	7.00	Beef Short Rib		17.00
<i>olive oil, hot honey, Maldon sea salt</i>			<i>slow-cooked short rib, burnt onion purée, red wine jus, short rib bonbon</i>		
Croquetas (x2)		9.00	Lamb Rump & Merguez Skewers	(gf)	15.00
<i>jamon & manchego or leek, manchego & cheddar</i>			<i>aubergine, red pepper, labneh, herb oil</i>		
Melanzane		13.00	Picanha	(gf)	16.00
<i>smoky baked aubergine, roasted tomatoes, burrata, parmesan crumb, basil oil</i>			<i>best end rump, beef sauce</i>		
Burrata	(gfo)	12.00	fish		
<i>peach, mint, chilli crisp, hot honey, coca bread</i>			Skagen Toast	(gfo)	11.00
Hash Browns		8.00	<i>crab, prawns, egg, dill, creme fraiche dressed leaves, caviar</i>		
<i>bravas sauce, parmesan, confit garlic aioli</i>			Scallop (x2)		12.00
Caesar Salad	(gfo)	8.00	<i>thermidor sauce, parmesan and chive breadcrumb</i>		
<i>baby gem, parmesan, croutons</i>			Market Fish		17.00
Roasted Beetroots	(v, gf)	9.00	<i>provençale sauce</i>		
<i>honey, cashew cream, goat cheese mousse, dukkah</i>			Crab Cacio e Pepe		15.00
			<i>brown & white crab, parmesan crumb, chives, shellfish oil</i>		

desserts

Basque Cheesecake		8.50	Vanilla Panna Cotta		8.50
<i>strawberries, pistachio</i>			<i>grilled apricot, meringue</i>		
Black Forest Tiramisu		8.50	Cheese board		14.00
<i>chocolate, black cherry, mascarpone</i>			<i>selection of cheeses, quince jelly, crostini</i>		