

SMALL PLATES

PAN CON TOMATE ^{VG}	£4
PADRON PEPPERS ^{VG, DF, GF} maldon salt	£6
PRAWN CROQUETAS lime, ginger, saffron aioli	£6
FRIED BABY SQUID ^{DF} spicy aioli	£9
SCALLOP CEVICHE ^{DF, GF} coriander aguachile, avocado, tobiko	£12.5
OCTOPUS ROLL padron pepper, smoked aioli, brioche	£13.5
CARABINERO ^{DF, GF} arbequina olive oil	£18.8
HEIRLOOM TOMATO SALAD ^{VG, DF, GF} piparras, gordal olive, baby carrot, moscatel	£9.5
BEETROOT TARTARE ^V mint, balsamic pearls, apple, tarragon	£9.5
PIQUILLO PEPPERS ^{VG, DF, GF} broad beans, extra virgin olive oil	£6
BABY ROAST POTATOES ^{VG, DF} mojo rojo	£5
TRIPLE COOKED CHIPS ^{VG, DF, GF} spicy mix, coriander	£5

PLANCHA

MONKFISH TAIL ^{DF} peri-peri, piperrada, coriander	£24
MACKEREL AJADA ^{DF, GF} moscatel, garlic, parsley	£18
SQUID INK RICE ^{GF} cuttlefish, green pepper, calamari	£18.5

CHARCOAL GRILL

NATIVE LOBSTER Bloody Mary sauce, triple cooked chips	£32/62
WHOLE MARKET FISH mojo verde, lemon	£50
IBERICO PORK PRESA Jerusalem artichoke, red wine sauce, apple	£23
WHITE ASPARAGUS ^{VG} romesco sauce, almond, hazelnut	£14.5