

SMALL PLATES

PAN CON TOMATE ^{VG, DF}	£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
FENNEL SALAD ^{VG, DF, GF} orange, cucumber, saffron	£12.5
BEETROOT TARTARE ^{VG, DF} mint, balsamic pearls, apple, tarragon	£9.5
LEEKS VINAIGRETTE ^{VG, DF, GF} pepper, togarashi, lime	£9
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
PLAICE AJADA ^{DF, GF} moscatel, garlic, parsley	£18
SQUID INK RICE ^{GF, DF} cuttlefish, green pepper, calamari	£18.5

CHARCOAL GRILL

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

DESSERTS

TORRIJA ^V infused brioche, crème anglaise	£7.5
MANCHEGO CHEESECAKE ^{GF, V}	£8
ICE CREAMS AND SORBETS ^{V/VG} ask your server	£6
CHEESE SELECTION aged Villarejo manchego, La Peral, Mahòn, Queijo de Cabra	£16

^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN FREE ^{DF} DAIRY FREE

If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments.
A discretionary 12.5% service charge will be applied to your bill.