

## RAW

<b>BANDERILLA</b> <sup>DF</sup>	£8
anchovy, quail egg, pickled onion	
<b>SCALLOP AGUACHILE</b> <sup>DF, GF</sup>	£12.5
coriander, avocado, tobiko	
<b>TUNA CEVICHE</b> <sup>GF, DF</sup>	£14
citrus, tiger's milk, cucumber	

## PLANCHA

<b>SPIDER CRAB</b> <sup>GF</sup>	£52
white bisque, cavolo nero, sherry	
<b>MONKFISH TAIL</b> <sup>DF</sup>	£24
peri-peri, piperrada, coriander	
<b>MACKEREL AJADA</b> <sup>DF, GF</sup>	£18
moscatel, garlic, parsley	
<b>SEAFOOD RICE</b> <sup>GF</sup>	£29
cuttlefish, prawns, saffron	

## SMALL PLATES

<b>PAN CON TOMATE</b> <sup>VG, DF</sup>	£4
<b>PADRON PEPPERS</b> <sup>VG, DF, GF</sup>	
Maldon salt	
<b>PRAWN CROQUETAS</b>	£6
lime, ginger, saffron aioli	
<b>FRIED BABY SQUID</b> <sup>DF</sup>	£9
black garlic aioli	
<b>OCTOPUS ROLL</b>	£15
padron pepper, smoked aioli, brioche	
<b>CARABINERO</b> <sup>DF, GF</sup>	£19
arbequina olive oil	
<b>HERITAGE TOMATO SALAD</b> <sup>VG, DF, GF</sup>	£11
piparras, gordal olives, pickles	
<b>LEEKS VINAIGRETTE</b> <sup>VG, DF, GF</sup>	£9
pepper, togarashi, lime	
<b>BABY ROAST POTATOES</b> <sup>VG, DF, GF</sup>	£5
mojo rojo	
<b>TRIPLE COOKED CHIPS</b> <sup>VG, DF, GF</sup>	£5
spice blend	

## CHARCOAL GRILL

<b>ESCALIVADA</b> <sup>V, GF</sup>	£9
aubergine, pepper, white onion, yogurt	
<b>NATIVE LOBSTER</b> <sup>DF, GF</sup> [half/whole]	£40/£70
Bloody Mary sauce, triple cooked chips	
<b>WHOLE MARKET FISH</b> <sup>DF, GF</sup>	£50
mojo verde, lemon	
<b>IBERICO PORK PRESA</b>	£24
ajo blanco, chimichurri, baby gem	

## DESSERTS

<b>TORRIJA</b> <sup>V</sup>	£7.5
infused brioche, crème anglaise	
<b>MANCHEGO CHEESECAKE</b> <sup>GF, V</sup>	£8
<b>FRESH PINEAPPLE</b> <sup>GF, DF, V</sup>	£6
honey, lime, mint	
<b>ICE CREAMS AND SORBETS</b> <sup>V/VG</sup>	£6
ask your server	