

SNACKS

PADRON PEPPERS 220 KCAL VG, GF	8
citrus Maldon salt	
MARINATED GORDAL OLIVES 88 KCAL VG,GF	5
citrus, thyme, rosemary	
BOQUERONES 100 KCAL GF	7
olive oil	
CAVIAR-STUFFED GILDA 203 KCAL GF	9
Gordal olive, boquerone, guindilla pepper, lomo	
GRILLED SOURDOUGH 275 KCAL V	5
confit garlic + herb butter	

SMALL

LOCH DUART SALMON CRUDO 182 KCAL GF	21
smoked chilli dressing, pickled padron, chilli	
STONE BASS CEVICHE 220 KCAL GF	21
blood orange, sea fennel, seaweed, lime	
SMOKED SARDINES 232 KCAL	12
grilled sourdough, charcoal aioli, pepper relish, chilli	
FRIED CALAMARI 445 KCAL	14
lemon + Aleppo aioli	
CARABINEROS 527 KCAL GF	27
guindilla salsa, burnt lemon	
WOOD FIRED SCALLOP DUO 398 KCAL GF	22
sobrasada, lime butter	
CRISPY LOBSTER RICE CAKE 420 KCAL	14
lobster aioli, lobster tartare, pickled chilli	
FRIED COURGETTE FLOWER 392 KCAL V	13
goat cheese, honey + smoked sea salt	
GRILLED ARTICHOKE 281 KCAL VG, GF	13
smoked chilli, gremolata	
JAMÓN DE BELLOTA CINCO JOTAS 96 KCAL GF	19
aged four years	
CHARCUTERIE PLATE 203 KCAL GF	22
lomo reserve + smoked beef loin, guindilla chilli	
48-DAYS AGED BEEF TARTARE 703 KCAL	24
brioche, saffron egg yolk, caviar	
CHORIZO PICANTE + ANCHOVY PINTXOS 280 KCAL GF	14
smoked aioli, salsa verde	



CHILLED ON ICE

AFTERNOON SEA 3350 KCAL	230
half native Lobster, dressed Crab, stone bass	
ceviche, scallop ceviche, cornish mussels,	
langustine, red Prawns, octopus carpaccio,	
Loch Duart salmon, chef seletctions of oysters	
	30g 50g
BAERI ROYAL CAVIAR 173/257 KCAL	100 180
brioche, crème fraîche, chives	
KRISTAL CAVIAR 173 KCAL	155
brioche, crème fraîche, chives	

MEDIUM

DRESSED CRAB ON TOAST 234 KCAL	18
Cox's apple, guindilla, Jamón lardo	
GAMBAS AL AJILLO 573 KCAL	17
prawn + harissa oil	
OCTOPUS ROLL 312 KCAL	21
salsa verde, smoked chilli aioli, pickled onion	
GRILLED OCTOPUS 1040 KCAL GF	36
crispy potatoes, salsa verde, pepper relish, paprika	
AGED WAGYU RIB-EYE STEAK 100G 600 KCAL GF	40
Westholme beef wagyu, rosemary salt, Basque chimichurri	

LARGE

CORNISH MUSSELS 482 KCAL GF	25
lime + chilli butter	
WHOLE BONELESS SEA BASS 994 KCAL GF	60
confit garlic, chilli	
WHOLE LOBSTER RICE 1040 KCAL GF	105
seashore salsa	
AGED WAGYU STRIPLOIN STEAK 350G 1450 KCAL GF	110
Westholme beef wagyu, rosemary salt, Basque chimichurri	

SIDES

SUMMER TOMATO SALAD 162 KCAL V	15
smoked chilli dressing, herb croutons, onion, basil	
ASPARAGUS 162 KCAL VG	14
green asparagus, almond + garlic sauce	
CHARRED TENDERSTEM BROCCOLI 177 KCAL VG, GF	9
hazelnut dressing, smoked sea salt	
TRIPLE COOKED CHIPS 545 KCAL VG, GF	7
paprika, rosemary salt	