

SNACKS

PADRON PEPPERS 220 KCAL VG, GF	8
citrus Maldon salt	
MARINATED GORDAL OLIVES 88 KCAL VG, GF	6
citrus, thyme, rosemary	
BOQUERONES 100 KCAL GF	7
olive oil	
GRILLED SOURDOUGH 275 KCAL V	6
olive oil	

SMALL

SCALLOPS CRUDO 190 KCAL	17
jalapeno, citrus dressing, blood orange	
PRAWN CROQUETTE 182 KCAL	11
prawn aioli, citrus salt	
PAN & COAL ROASTED TOMATO 162 KCAL	14
roasted tomato & piquillo, boquerones, chives	
GAMBAS AL AJILLO 310 KCAL GF	18
prawn & harissa oil	
FRIED CALAMARI 450 KCAL	15
aioli, herb salad	
WOOD FIRED SCALLOP DUO 398 KCAL GF	22
sobrasada, lime butter	
ROASTED BUTTERFLY SARDINE 340 KCAL GF	17
ajillo salsa, lime	
AGED WAGYU RIB-EYE STEAK 100G 600 KCAL GF	40
Westholme beef wagyu, rosemary salt, Basque chimichurri	
COAL ROASTED AUBERGINE 360 KCAL VG	19
romesco, crispy shallots	
GRILLED KING OYSTER MUSHROOMS 162 KCAL GF	15
girolles, cep salt, truffle velouté	
JAMÓN IBÉRICO 98 KCAL GF	22
100% ibérico	

CHILLED ON ICE

AFTERNOON SEA 3350 KCAL	230
half native lobster, dressed crab, scallop crudo,	
cornish mussels, langoustine, red prawns, octopus	
carpaccio, chef seletctions of oysters	
BAERI ROYAL CAVIAR 173/257 KCAL	100 180
brioche, crème fraîche, chives	
KRISTAL CAVIAR 173 KCAL	155
brioche, crème fraîche, chives	

WOOD-FIRED, GRILLED & RICE

IBÉRICO PRESA FILLET 856 KCAL GF	28
romesco, hazelnut & dried fig salsa, XO reduction	
GRILLED GALICIAN OCTOPUS 582 KCAL GF	36
potatoes, paprika	
BUTTERFLIED WHOLE SEA BASS 994 KCAL GF	60
picada	
AGED WAGYU STRIPLOIN STEAK 250G 441 KCAL GF	90
Westholme beef wagyu, rosemary salt, Basque chimichurri	
CORNISH MUSSELS 582 KCAL GF	30
lime & chilli butter	
WHOLE LOBSTER RICE 482 KCAL GF	105
lime + chilli butter	
CREAMY DELICA PUMPKIN PAELLA 278 KCAL VG, GF	25
vegan manchego, pumpkin crisp	

SIDES

WINTER TOMATO SALAD 162 KCAL VG	13
smoked cherry salsa dressing, herb croutons, basil	
CHARRED TENDERSTEM BROCCOLI 177 KCAL VG	12
smoked almond	
TRIPLE COOKED CHIPS 545 KCAL VG, GF	7
paprika, rosemary salt	



We do our best to serve up dishes using seasonal and locally sourced produce where possible. Consuming raw seafood and shellfish may increase your risk of foodborne illness. 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.

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN