

SEABIRD

SNACKS

Choose one per person

JAMÓN CROQUETTE £6 EACH

Lardo, saffron aioli,
spring onion

MUSHROOM CROQUETTE VG £5 EACH

Vegan aioli, porcini crumb,
pickled chilli

PADRÓN PEPPERS VG £8

STARTERS

Choose one per person

BONITO DEL NORTE £17

Celery, saffron & sherry escabeche,
Arbequina

PAN-FRIED SCALLOP £22

Roasted cauliflower & Jerusalem artichoke
purée, lomo, chives

WOOD FIRED LEEK VG £15

Green harissa, orange blossom
agridulce, pine kernels

SIDES

For the table

PATATAS BRAVAS V £11

Bravas roja and verde,
truffle Manchego

ENDIVE AND POMEGRANATE SALAD VG £7

Arbequina, sea salt

SOURDOUGH £7

MAINS

Choose one for the table

GRILLED SEA BASS £64

Burnt butter, grilled lemon, parsley

BASQUE FISH STEW £45

Gurnard, prawns, mussels, potato,
fennel, piquillo, rich fumet

PAELLA VALENCIANA VG £25

Artichoke hearts, butterbeans, fennel,
saffron, rosemary, aioli

LOBSTER RICE £108

Whole lobster, Seashore salsa,
lobster bisque

DESSERT

Choose one per person

BASQUE CHEESECAKE £12

Citrus, smoked Manchego

PX STEWED FIGS VG £12

PX reduction, toasted pine nuts,
vegan vanilla ice cream

MARTINIS

BERGAMOT MARTINI £20

Grey Goose Altius, Bergamot cordial, charcoaled lobster oil,
saline

Paired with an oyster

WINTER ESPRESSO MARTINI £16

Grey Goose, Pedro Ximénez, muscovado, cinnamon, Mundo
Novo

MARTINI, YOUR WAY £16

Grey Goose, made as you like it, dry, wet, dirty, filthy,
Gibson, with a twist,
or however you take it.

WINTER COCKTAILS

SPICY COSMO £16

Grey Goose, orange,
homemade grenadine, pimentón

BASQUE MULE £16

Grey Goose, pear, ginger, lime, soda

PYRENEAN SANGRIA £16 / £50

Glass / sharing serve for four

Grey Goose, bilberry,
pomegranate, Tempranillo



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Please ask a member of the team for full allergen information.



GREY GOOSE®
VODKA