

EXAMPLE SUNDAY MENU

Fino salmorejo shot v The precursor to gazpacho. Great to kick off a meal	2	Boquerones GF Pickled Cádiz anchovies, tomato, red onion, parsley	6
Marinated Gordal olives from Carmona v	4	Jamón GF Hand carved Paleta Ibérico de Bellota 100%	14
Roast salted Catalan almonds v, N	3.9	Charcutería GF Plate of regional cured cuts	11
Padron Peppers v Galician green peppers, olive oil, sea salt	4.5	Sherried Payoyo cheese, rosemary cracker v Cured sherry-soaked cheese from the Sierra de Grazemala	7
Bread v Sourdough, house Rama 44 extra virgin olive oil	4.5	Baked Torta de Barros cheese v Strong soft cheese from Extremadura, tomato shallot relish, accompaniments	11.5
Pan con tomate v Toasted sourdough, tomato, olive oil, sea salt	3	Cheese Plate N Selection of regional cheeses & accompaniments	13
Sobrasada tostada Sobrasada on sourdough toast, Catalan rosemary honey	4		

SUNDAY ROAST PLATTERS

Cooked with beautiful ingredients, designed and priced for two guests to share with the dishes placed in the middle of the table

35-day dry aged picanha of Hereford beef, horseradish alioli (served rare) **38**

Overnight roasted lamb shoulder, mint **38**

Served with:

Chorizo Yorkshire Pudding
Jamón fat roast potatoes, rosemary, garlic, thyme
Manchego cauliflower cheese
Savoy cabbage, herb butter
Roast carrots with honey and thyme
Red wine gravy

Veggie roast **28**

Celeriac steak, Yorkshire pudding, Savoy cabbage & herb butter, Manchego cauliflower cheese, roasted bravas potatoes, carrots with honey & thyme, gravy

Kids Roast **6**

Flat-iron Steak, roast potatoes, greens, roast carrots, gravy

Vegan and Gluten free roasts also available
Add any extra roast side for £5

DULCE/ICES

Chocolate Mousse **6.5**
Vanilla ice cream, biscuit

Valencian Orange & Almond Cake N **6.5**
Moscatel soaked oranges, citrus spiced cream, toasted

Trufas N **5**
Dark chocolate & white chocolate hazelnut truffles

£3 each or £7.5 for 3

Red berry sangria sorbet
Pear, honey & ginger sorbet GF
Orange & Gin sorbet GF
Salted Catalan almond & caramel ice cream N
Chocolate truffle & sherry ice cream

44 CLASSICOS

Tortilla v GF **6.7**
Arlington egg & caramelised onion tortilla

Patatas Bravas v **5**
Triple cooked potatoes, bravas sauce, sherry alioli

Hake **8**
Crispy hake, alioli, piquillo pepper

Gambas GF **8.9**
Wild red prawns, Rama 44 olive oil, garlic, chilli

Croquetas **6**
Jamon Ibérico croquetas

Pringa 44 **4.7ea**
Confit duck smoked morcilla burger, piquillo pepper ketchup, apple & fennel

Chicken GF N **6.6**
Sticky sherry chicken, toasted hazelnut

Chorizo GF **6.7**
Sticky sherry chicken, toasted hazelnut

SEASONAL

Requesón v GF **5.5**
Whipped Spanish ricotta, bitter leaves, blood orange

Sprouting broccoli GF, N, V **6.5**
Herb butter, pochas bean purée, hazelnut

Asparagus v, N **7.5**
Ajo blanco, Jersey Royals, radish

Arroz meloso GF **9**
Shellfish bisque braised bomba rice, scallop, wild garlic

Tuna Tartare N **8**
Sesame, salmorejo, rosemary cracker

Chipirones GF **8.5**
Baby cuttlefish, orange & maple glaze, coriander, chilli

Preso Ibérica de bellota puro N **11.5**
Ibérico pork served rare, walnut romesco, jamón bone sauce

Sobrasada Tortilla GF **8**
Sobrasada & spring onion tortilla

Ox Cheek **9**
Overnight ox cheek, peas, bone marrow migas

