

**A Northern Spanish charcoal grill and fine drinking house.  
Sourcing and preparing exceptional Spanish and seasonal Welsh produce  
with beautiful simplicity.**

### **SNACKS**

Charred Asador bread, jamón butter £4  
Gordal olives, lemon, parsley V, GF £4  
XL salted Cantabrian anchovies, Rama 44 olive oil GF £6  
Red prawn bisque croqueta, charcoal mayonnaise £5.5  
Whipped Manchego cheese, olive, rosemary cracker £4 V

### **STARTERS**

Smoked leek, vinaigrette, tomato, Señorío cheese V, GF £7  
Escabeche, sourdough, mussel £7  
Asturian cider cured salmon, mustard, apple, charcoal mayonnaise GF £8.5  
Ex-dairy beef tartare, onion ketchup, cured egg, cracker £9  
Spiced pork terrine, fennel, apple, cracker £8.5

### **MEAT**

Coal roast celeriac, horseradish, wild mushroom, sherry sauce V, GF,  
N £13  
Hake, romesco sauce N £16  
Cod, jamon butter GF £17  
Whole grilled squid, ink mayonnaise GF £22  
Corn fed chicken, smoked morcilla, romesco sauce N £17  
200g Presa Ibérica de bellota pork shoulder steak, served rare GF £23  
300g Welsh flat iron steak GF £22

### **SHARING**

Slow cooked Welsh lamb shoulder for 2, lamb sauce GF £38  
500g Spanish ex-dairy sirloin for 2, medium rare GF £42 600g  
Welsh ex-dairy sirloin for 2, medium rare GF £65

### **SIDES**

Beetroot and blood orange salad, Pedro Ximénez V, GF £5.5  
Grilled and braised chicory, pecans V, N £7  
Romanesco and smoked Idiazabal cheese gratin, sage £8  
Confit carrots, miso V GF £5.5  
Asador olive oil fries V, GF £4  
Beef fat potato cake, charcoal onion ketchup £6

### **SAUCES**

£ 3

Romesco V, N

Beef & Rioja

Torres peppercorn