



PARA PICAR Y PAN

Olives 4.5

Bar 44 Gordal olives from Carmona (rg, vgn)

Pan con tomate 3.5

Toasted sourdough, tomato, olive oil (n, v)

Padrón peppers 5.5

Galician green peppers, olive oil, sea salt (rg, vgn)

Bread 4.5

Sourdough, Rama 44 extra virgin olive oil (n, v)

Chorizo 7

León chorizo poached in cider (rg)

Sobrasada tostada 4.8

Sobrasada on sourdough, rosemary honey (n)

QUESO

Olavidia, Jáen 8.8

Soft, floral, ash seamed goats' cheese, rosemary cracker, tomato relish

Ultimate Manchego plate 13

9-month cave matured, truffled, Ibérico pork whipped, rosemary aged

CURED

Charcutería 13

Morcón chorizo Ibérico de Bellota, smoked beef cecina, pickled onion & fennel salad, picos de pan

Jamón Ibérico de Bellota 15

42 month cured acorn fed Ibérico ham From Los Pedroches, Córdoba (rg)

Boquerones 7

Lightly pickled Cádiz anchovies, tomato, red onion, parsley (rg)

CLASSIC & SEASONAL

Ensalada de crudos 7

Raw root vegetable, orange, radicchio, soft herb & moscatel salad (rg, vgn)

Mushroom, spinach, chickpea 8

Oloroso glazed king oyster mushroom, spinach & mint, crispy chickpea (rg, vgn)

Courgette 7

Griddled green, pickled yellow, goats' curd, chilli, coriander (rg, v)

Tortilla 7.2

Arlington egg, potato & caramelised onion (rg, v)

Patatas bravas 6

Triple cooked potatoes, rosemary smoked paprika salt, bravas sauce, sherry alioli (rg, v)

Pescado 8.5

Crispy sustainable market fish, alioli, piquillo pepper

Atún 9.2

Tuna tartare, crispy olive oil potato, spring onion (rg)

Arroz meloso 9.5

Valencian rice in shellfish bisque, cod cheek, alioli, sea herbs (rg)

Gambas 8.9

Wild red prawns, rama 44 olive oil, chilli, garlic (rg)

Croquetas 6.9

Jamon Ibérico croquetas

Pringa 5.3 each

Confit duck & smoked morcilla burger, roast piquillo pepper ketchup, apple & fennel

Moruños chicken 6.9

Chicken, spiced yoghurt, Mallorcan sobrasada (rg)

Duroc pork belly 9

Quince glazed & cured roast pork belly, celeriac sherry remoulade, crispy caper & almond (rg, n)

Ex-dairy ox cheek 10.5

Sherry braised cheek, caramelised cauliflower, watercress (rg)

SUNDAY ROAST PLATTERS

Roasts are for two to share, if you are an odd number on the table, you may wish to order some extra sides

35-day dry aged picanha of Hereford beef (served rare), horseradish alioli, jamón fat roast potatoes, manchego cauliflower cheese, cabbage with miso herb butter, roast heritage carrots, red wine gravy £44
or

Overnight slow roast Duroc belly pork, burnt apple sauce, jamón fat roast potatoes, manchego cauliflower cheese, cabbage with miso herb butter, roast heritage carrots, red wine gravy £39
or

Celeriac steak, horseradish alioli, Yourkshire pudding, olive oil roast potatoes, manchego cauliflower cheese cabbage with miso herb butter, roast heritage carrots, vegetarian gravy 33 (v)

Additional sides £5 each

Vegan & no intentional gluten roasts also available

CHILDREN

Childs roast – Beef or chicken £8

rg (No intentional gluten)* n (Contains nuts) * v (Vegetarian) * vgn (Vegan, dairy free)

Please ask if you would like to see our No intentional gluten or vegan menu

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free