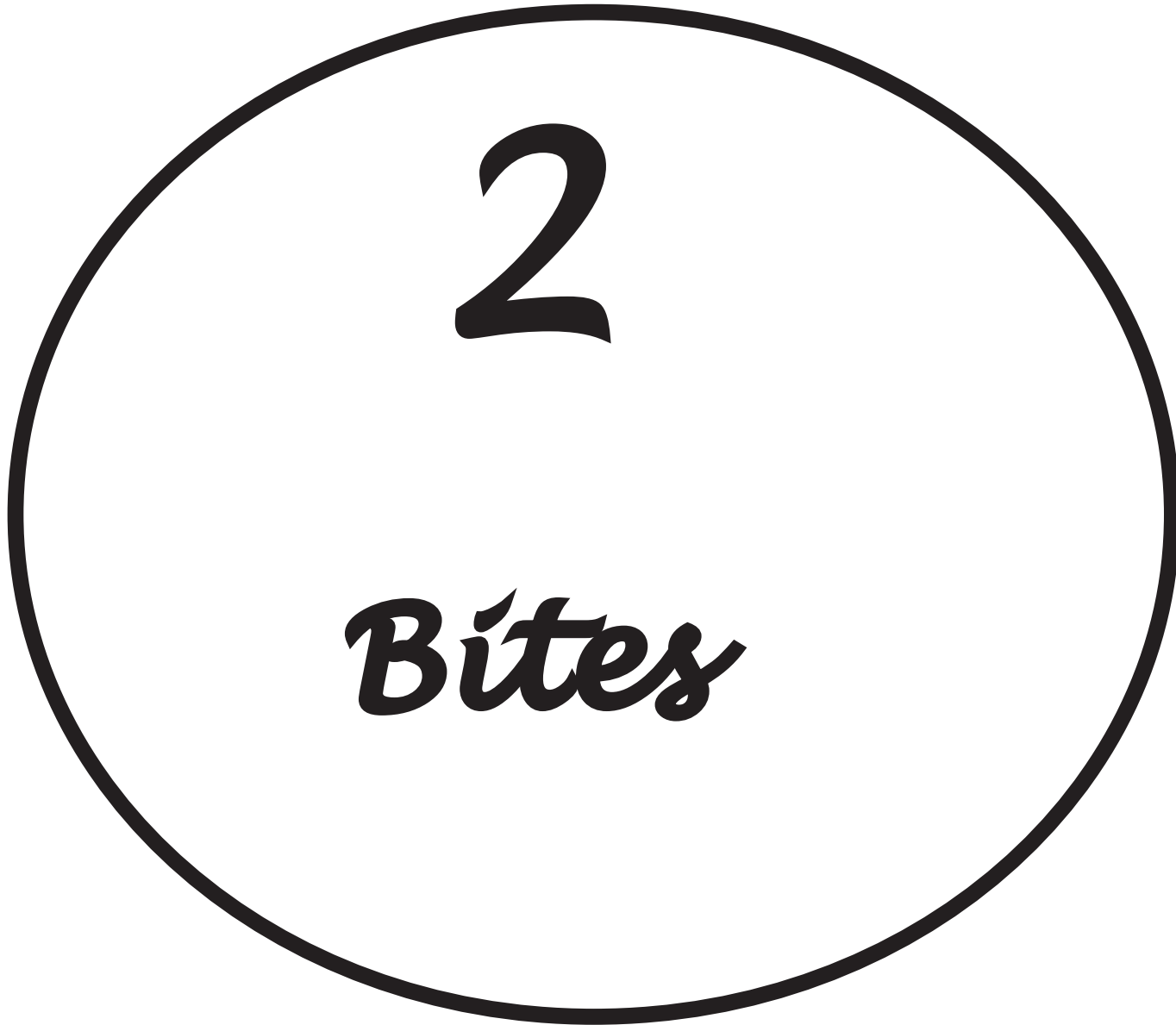


“Hop your way through our menu...”

Three Courses £49 Four Courses for £55

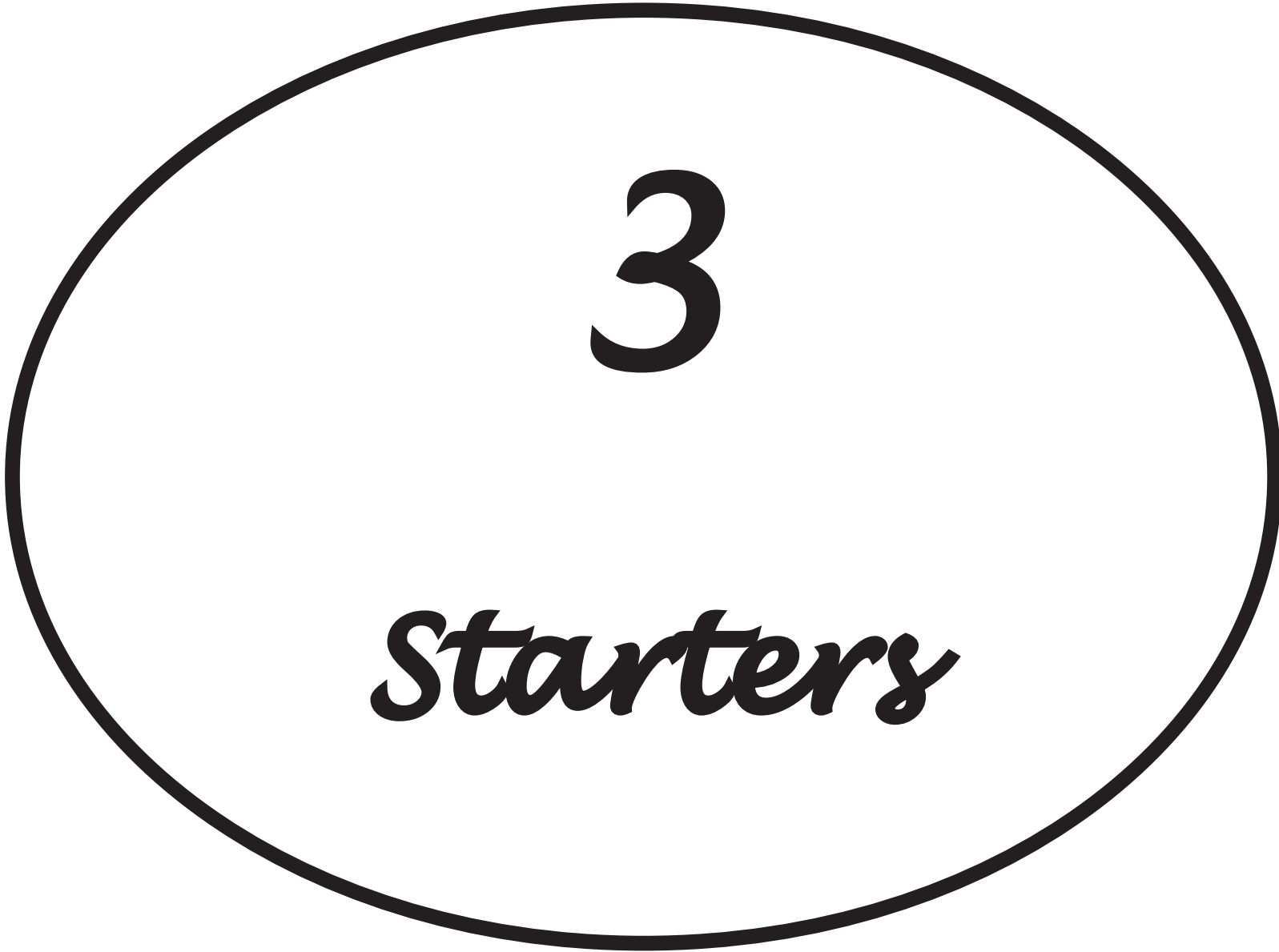
Lunch Time Wednesday to Friday: Two Courses £32 Three Courses for £39.



Jamón Ibérico £22

100% Iberian Ham
Acorn Fed 50gr

Charcoal Sourdough Bread
Extra Virgin Olive Oil



Croquetas del Día

Flavour Vary
Béchamel& Panko Bread Crumbs

Ex-Dairy Cow Tartare

Mustard Marinade, Pickles& Crystal Bread

Cornish Bluefin Tuna Tartare

Avocado, Rocotto Mousse, Tomato

Roast Red Peppers& Anchovies

Crystal Bread, Alioli

Grilled Butternut Squash

Yellow Corn Cream, Truffle, Red Mojo



Bluefin Tuna Paella (+£2)

Tuna Sea Food Flavoured Dry Rice

Iberian Pluma

Finest Cut of the Iberian Pork, Guava Sauce

Lamb Cutlets

Rocotto Marinade& Smash Potatoe

Galician Blonde Txuleta (+£8)

250gr from traditional Txuleta Cut

White Chocolate Ganache

With Natural Passion Fruit

Basque Cheese Cake

With berry compote

Crema Catalana

Colombian Coffee Infused



Beetroot Salad

Beetroot Cream, Pinenuts Parsley, Radish,
Crispy Leeks

Seabass Ceviche

Leche de Tigre, Ají, Red Onion, Coriander

Grilled Octopus

Roasted Pepper, Rocotto Mojo, Quinoa,

Cornish Mackarel

Grilled& Olive Mayo

Seasonal Mushrooms

In Different Textures& Egg Yolk

Duck Paella

Rosemary Duck Flavoured Dry Rice

Mushroom& Squash Risotto

Butternut Squash, Truffle

Grilled Fish of the Day

White Wine Sauce

Black Hake (+£6)

Miso Marinade& Green Coconut

Pera al Vino

Pears Infused in Wine.

Arroz con Leche

Rice Pudding

Spanish Cheeses(+£4)

Including Quesos y Besos
(Best Cheese in the World 2021)

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill