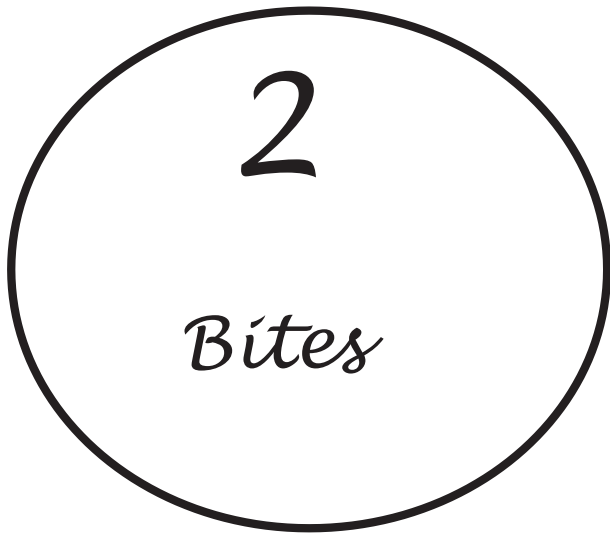


“Hop your way through our menu...”

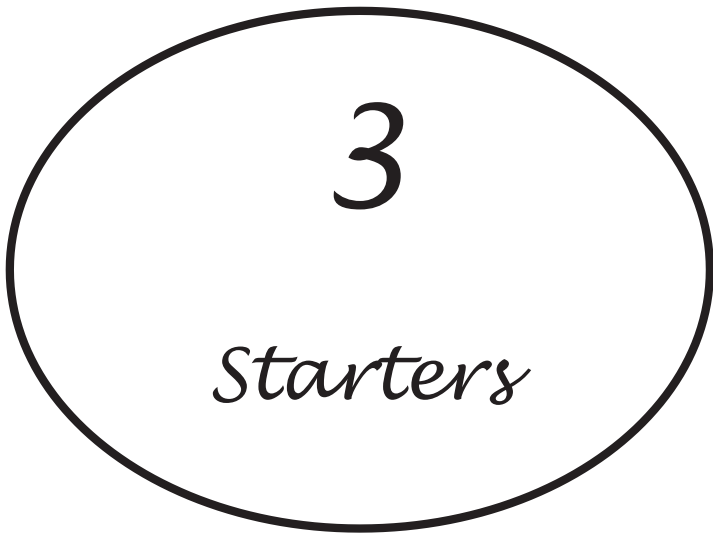
Three Courses £49 Four Courses for £55

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

4

Mains

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 Mackerel

Grilled& Olive Mayo
Seasonal Mushrooms
In Different Textures& Egg Yolk

Paella of the day

Rosemary Flavoured Dry Rice, Meat Varies
by Day

Mushroom& Squash Risotto
Butternut Squash, Truffle

Grilled Fish of the Day
White Wine Sauce

Black Hake (+£6)

Miso Marinade& Green Coconut

Arroz con Leche
Rice Pudding

Spanish Cheeses (+£4)
Including Quesos y Besos
(Best Cheese in the World 2021)

Please inform our staff about allergies