

“Hop your way through our menu...”

Menu option per person. Served to full table.

Three Courses £54 Four Courses for £59

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

2

Bites

Jamón Ibérico £22

100% Iberian Ham
Acorn Fed 50gr

Charcoal Sourdough Bread

Extra Virgin Olive Oil

3

Starters

Croquetas del Día

Flavour Vary
Béchamel & Panko Bread Crumbs

Old Cow Tartare

Mustard Marinade, Pickles & Crystal Bread

Cornish Bluefin Tuna Tartare

Avocado, Rocotto Mousse, Tomato

RGrilled Butternut Squash

Yellow Corn Cream, Truffle, Red Mojo

Beetroot Salad

Beetroot Cream, Pinenuts Parsley, Radish,
Crispy Leeks

Carabínero Carpaccio

Scarlet Prawn & Lime & Coriander

Grilled Octopus

Roasted Pepper, Rocotto Mojo, Quinoa,

Seasonal Mushrooms

In Different Textures & Egg Yolk

4

Mains

Bluefin Tuna Paella (+£2)

Tuna Sea Food Flavoured Dry Rice

Quail/ Duck Paella

Rosemary Duck Flavoured Dry Rice

Mushroom & Squash Risotto

Butternut Squash, Truffle

Iberian Pluma

Finest Cut of the Iberian Pork, Guava Sauce

Lamb Cutlets

Rocotto Marinade & Smash Potatoe

Grilled Fish of the Day

White Wine Sauce

Galician Blonde Txuleta (+£8)

250gr from traditional Txuleta Cut

5

Desserts

White Chocolate Ganache

With Natural Passion Fruit

Basque Cheese Cake

With berry compote

Crema Catalana

Colombian Coffee Infused

Papaya & Mango Tartalette

Candied Kumquats

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