

“Hop your way through our menu...”

Menu option per person. Served to full table.

Three Courses £54 Four Courses for £59

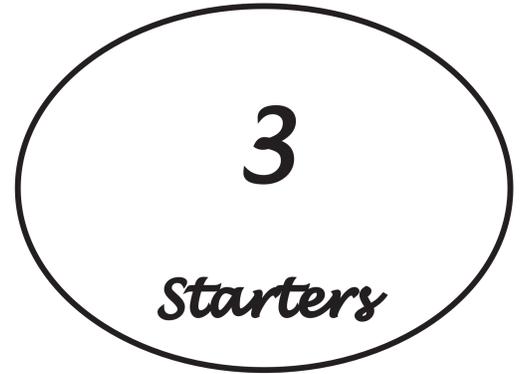
Lunch Time Wednesday to Friday: Two Courses £36 Three Courses for £42.



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

Old Cow Tartare

Mustard Marinade, Pickles & Crystal Bread

Pork Belly

Charcoal Grilled & Anticucho
Aubergine Cannelloni
Corn Sauce, Kumquat, Coriander

Beetroot Salad

Beetroot Cream, Pinenuts Parsley, Radish,
Crispy Leeks

Carabinero Carpaccio +£2

Scarlet Prawn & Lime & Coriander

Grilled Octopus

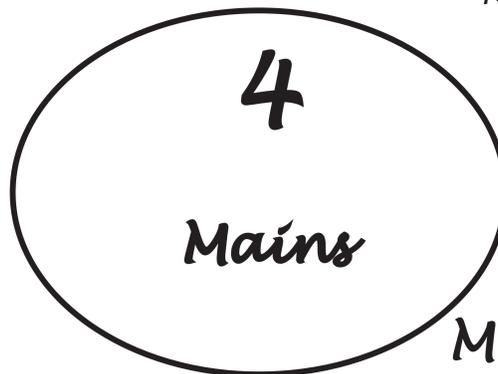
Roasted Pepper, Rocotto Mojo, Quinoa,

Calamar Relleno

Stuffed Squid, Squid Ink

Seasonal Mushrooms

In Different Textures & Egg Yolk



Mushroom & Squash Risotto

Butternut Squash, Truffle

Mediterranean Prawn Paella

Seafood Flavoured Dry Rice, Prawn

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

Confit Duck +£2

Parsnip Purée, Orange Glaze, Red Berries



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