

# Starters “à la Carte Menu”

February 2026

## Croquettes £16

Flavours Vary Bechamel, Panko  
Breadcrumbs

## Aubergine Cannelloni £16

Corn Sauce, Kumquat, Coriander

## Beetroot Salad £16

Beetroot Cream, Pine Nuts, Parsley,  
Radish, Crispy Leaks

## Pork Belly £18

Charcoal Grilled, Anticucho Sauce

## Calamar Relleno £18

Stuffed Squid, Squid Ink

## Ex Dairy Cow Tartare £18

Mustard Marinade, Pickles, Crystal Bread

## Grilled Octopus £18

Roasted Pepper, Rocotto Mojo, Quinoa

## Carabinero Carpaccio £22

Scarlet Prawn, Lime, Coriander

## Seasonal Mushrooms £16

Textures of Mushroom, Cured Egg Yolk

## Jamon Iberico £22

Hand Carved, Iberian Jamon

# Mains

## Sides Included

## Confit Duck £32

Parsnip Purée, Orange Glaze, Red Berries

## Squash Risotto £26

Butternut Squash, Mushrooms

## Grilled Fish of the Day £28

White Wine Sauce

## Galician Blonde Txuleta £38

≈250g Traditional Beef Cut

## Mediterranean Prawn

## Paella £29

Seafood Flavoured Dry Rice, Prawn

## Iberian Pluma £29

Finest Cut of Iberian Pork, Guava Sauce

## Lamb Cutlets £29

Rocotto Marinade, Smash Potato

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill.