

March 2026

"Hop your way through our menu"

Three Courses £54 Four Courses £59

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

Jamon Iberico £22

Hand Carved, Iberian Jamon

Charcoal Sourdough Bread

2

Bites

Croquetas del Día

Flavours Vary Bechamel, Panko Breadcrumbs

Ex Dairy Cow Tartare

Mustard Marinade, Pickles, Crystal Bread

Pork Belly

Charcoal Grilled, Anticucho Sauce

Aubergine Cannelloni

Corn Sauce, Kumquat, Coriander

3

Starters

Beetroot Salad

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

Carabinero Carpaccio +£2

Scarlet Prawn, Lime, Coriander

Grilled Octopus

Roasted Pepper, Rocotto Mojo, Quinoa

Calamar Relleno

Stuffed Squid, Squid Ink

Seasonal Mushrooms

Textures of Mushroom, Cured Egg Yolk

4

Mains

Mediterranean Prawn Paella

Seafood Flavoured Dry Rice, Prawn

Iberian Pluma

Finest Cut of Iberian Pork, Guava Sauce

Lamb Cutlets

Rocotto Marinade, Smash Potato

Mushroom & Squash Risotto

Butternut Squash, Mushrooms

Grilled Fish of the Day

White Wine Sauce

Galician Blonde Txuleta +£8

≈250g Traditional Beef Cut

Confit Duck +£2

Parsnip Purée, Orange Glaze, Red Berries

5

Desserts

White Chocolate Ganache

With Natural Passionfruit

Basque Cheese Cake

With Berry Compote

Crema Catalana

Colombian Coffee Infused

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.