

There is no sincerer love  
than the love of food.

-  
George Bernard Shaw

PARA PICAR	Sourdough bread & olive oil	2.25
	Olives marinated in chilli, garlic, anchovy	3.5
	Ham croquettes	5.5
	Pan con tomate	3.5
	Smoked brandade, vinegar crisps	5.5
	Padron peppers, sea salt	5.5
	Jamon, manchego toastie, quail's eggs	6.75
CHARCUTERIE	Iberico de bellota, 36 month cured	18.-
	Spanish charcuterie selection	16.5
CHEESE	Seasonal British cheeses	
	3 piece selection	9.5
	5 piece selection	15.5
	Charcuterie and cheese selection	26.-
BRUNCH	Frittata, chorizo, new season potato, bitter leaves	10.-
	Steak sandwich, wagyu beef, triple cooked chips, onion and caper jam	15.5
	Toasted brioche, hens egg, chorizo jam, avocado	8.5
	Smoked hickory sausage, fried egg, bean cassoulet, cucumber yoghurt	9.5
	Cauliflower cheese crepe, raisin, apple	8.5
	French toast, blackberry, lemon curd, fromage blanc	7.5
EGGS	Slow cooked egg, crispy chicken thigh, Caesar dressing	8.75
	Crispy duck egg, confit leg, "grains", Périgord truffle	9.-
VEGETABLES	Romesco sauce, charred tropea onions, parmesan	8.5
	Burrata, Isle of Wight heritage tomato, basil oil, smoked shallot	8.-
	Chargrilled carrots, burnt aubergine, miso, walnut pesto	7.5
	Salt-baked beetroot, sairass, honey glazed figs	6.5
	Spiced Italian pale aubergine, cucumber yoghurt, toasted hazelnuts	7.-
FISH AND SEAFOOD	Raw Orkney sea scallop, gooseberry, fresh almond, white strawberry, elderflower	8.5
	Confit sea trout, wasabi, radish, cucumber, soda bread	8.5
	Szechuan fried chipirones, togarashi, ink aioli, lime	8.-
	Roast cod, cabbage pesto, cockles and bean cassoulet	9.75
	Cornish sea bass, "Bouillabaise", tapenade, rouille	10.5
	Line caught squid, watermelon, feta, chorizo	8.75
	Cornish plaice, lobster bisque, heritage tomato	10.5
	Braised octopus, roast chorizo piperade	9.-
MEAT	Cumbrian lamb rump, spring greens, salsa verde, anchovy	14.-
	Rose veal burgers, pulled pork, spiced tomato	13.-
	Black treacle cured pork loin, cherries, red endives, tarragon, mustard	16.-

Add free-flowing Cava for an additional £15 per person  
(Cava available for 2 hours from your booking time)

All prices include VAT.  
A discretionary 12.5% service  
charge will be added to your bill

For information relating to allergens within our food  
please request to view our allergen matrix