

There is no sincerer love  
than the love of food.

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George Bern ard Shaw

PARA PICAR	Sourdough bread & olive oil ( <i>Gluten</i> ) Olives marinated in chilli, garlic, anchovy ( <i>Fish</i> ) Pan con tomate ( <i>Gluten</i> ) Padron peppers, sea salt Ham croquettes ( <i>Dairy, Gluten</i> ) Cod croquettes ( <i>Gluten, Fish, Dairy, Mustard</i> )
CHARCUTERIE	Iberico de bellota Cinco Jotas, 36 month cured Chorizo magno Salchichon
CHEESE	Seasonal British cheeses ( <i>Dairy, Gluten</i> ) 3 piece selection 5 piece selection
BRUNCH	Frittata, piquillo peppers ( <i>Eggs</i> ) Frittata, cod & boquerones ( <i>Eggs, Fish</i> ) Heritage Breeds hens egg, chorizo jam, brioche, avocado ( <i>Egg, Gluten, Mustard</i> ) Braised ox cheeks with crispy potato, brava sauce Jamon, manchego toastie, quail's eggs ( <i>Gluten, Eggs, Dairy</i> )
VEGETABLES	Grilled sweetcorn, miso butter, dry tuna ( <i>Fish, Soya</i> ) Patatas bravas ( <i>Egg, Mustard</i> ) Salt baked beetroot, goats curd, pickled walnut ( <i>Dairy, Nuts</i> ) Charred hispi cabbage, anchovies, aged parmesan, lemon ( <i>Dairy, Fish, Soya</i> ) Chargrilled carrots, burnt aubergine, miso, walnut pesto ( <i>Nuts, Soya</i> )
FISH AND SEAFOOD	Conwey steamed mussels, harissa, chipotle ( <i>Shellfish, Dairy</i> ) Isle of Mull scallop tartare, horseradish, apple, potato ice cream ( <i>Mollusc, Dairy, Mustard</i> ) Grilled octopus, spiced chickpea, chorizo, feta ( <i>Mollusc, Dairy, Soya</i> ) Seafood paella, crispy chicken, broccoli, chorizo ( <i>Crustacean, Fish, Mollusc, Soya</i> ) Cornish cod, bacon marmalade, roscoff onion ( <i>Fish</i> ) Tempura sea bream, mojo verde ( <i>Fish, Mollusc, Gluten</i> )
MEAT	28-day aged beef rib-eye, chimichurri ( <i>Soy</i> ) Veal stuffed friggitelto peppers, picante sauce ( <i>Gluten</i> ) Lake district lamb rump, aubergine, yoghurt ( <i>Dairy, Soya</i> ) Mangalista pork rib-eye, cider vinegar, baby gem
DESSERT	Selection of ice-creams and sorbets ( <i>Dairy</i> ) Coconut panna cotta, passion fruit, mango ( <i>Gluten</i> ) 64% Noir Li Chu chocolate mousse, salted caramel, milk and coffee ( <i>Dairy, Gluten, Eggs, Nuts</i> )

Additional to brunch section- bottomless Cava: 15.- Per Person  
for 2h from the 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