

PICOTEO

Olives 5

Bar 44 Gordal olives from Carmona (rg, vgn)

Padrón peppers 5.5

Galician green peppers, olive oil, sea salt (rg, vgn)

Boquerones 8

Butterflied pickled Cantabrian anchovies, sumac (rg)

Chorizo 8.9

León chorizo poached in cider (rg)

Pan con tomate 3.5

Toasted sourdough, tomato, olive oil (n, v)

Bread 4.5

Sourdough, Rama 44 extra virgin olive oil (n, v)

Sobrasada tostada 4.8

Sobrasada on sourdough, rosemary honey (n)

JAMÓN Y QUESO

Ultimate Manchego plate for sharing 15

Including 9-month cave matured, truffled, Ibérico pork whipped, & rosemary aged. House made crackers & sherried raisins, quince, guindilla peppers & pepinillos

Jamón Ibérico de Bellota, DO Los Pedroches 40g, 18

Hand carved 100% acorn fed Ibérico ham from Córdoba, 4 years cured (rg)

SUNDAY ROAST PLATTERS

Roasts are for two to share. If you are an odd number on the table, you may wish to order some extra sides

35-day dry aged picanha of Hereford beef (served rare) 44

Horseradish alioli, chorizo Yorkshire pudding, jamón fat roast potatoes, manchego cauliflower cheese, cabbage with miso herb butter, roast heritage carrots, red wine gravy

or

Overnight slow roast Duroc belly pork 39

Burnt apple sauce, chorizo Yorkshire pudding, jamón fat roast potatoes, manchego cauliflower cheese, cabbage with miso herb butter, roast heritage carrots, red wine gravy

or

Celeriac steak (v) 33

Horseradish alioli, Yorkshire pudding, olive oil roast potatoes, manchego cauliflower cheese cabbage with miso herb butter, roast heritage carrots, vegetarian gravy

Additional sides £5 each. Vegan & no intentional gluten roasts also available

VEGETABLES, ENSALADA, EGGS

Beetroot 7.5

Sherry vinegar roast beetroot ensalada, ajo blanco, almonds (n, vgn)

Torta de Barros 9

Crispy soft Extremadura cheese, tomato, dried olive (v)

Artichoke 8.4

Confit & roast Murcian artichoke, roast garlic crema, aged Galmesan cheese (rg, v)

Tortilla 7.5

Arlington egg, potato & caramelised onion (rg, v)

Patatas Bravas 6.5

Triple cooked potatoes, rosemary paprika salt, bravas sauce, sherry alioli (rg, v)

SEA

Whipped cod roe 9

Whipped smoked cod roe, arbequina olive oil hash brown, mojama (rg)

Pescado 8.5

Crispy sustainable market fish, alioli, piquillo salsa

Wild prawn rice 10.5

Prawn bisque braised Valencian rice, Gamba Blanca prawns, alioli, sea herbs (rg)

Atún 13

The world's finest sustainable bluefin tuna loin with soy, manzanilla & olive dressing, apple & cucumber (rg)

MEAT

Croquetas 8.5

Jamón Ibérico croquetas

Cecina Caesar 11

Smoked & cured extra marbled beef Cecina, Caesar gem, sourdough croutons

44 Duck Pringa 6 each

Confit duck & smoked morcilla burger, piquillo pepper ketchup, apple & fennel

Moruños chicken 7.5

Moorish marinated chicken, spiced yoghurt, Mallorcan sobrasada, crispy skin (rg)

Ox Cheek 11

Overnight sherry braised ox cheek, alubias beans, garlic & shallot (rg)

DULCE Y HELADO

Dark chocolate & Rama 44 olive oil trufa, sea salt, candied pistachio 7.5 (n, rg, v)

Flourless Valencian orange & almond cake, crème fraiche 7 (n, rg, v)

Salted Catalan almond & caramel ice cream 4.5 (n, v)

Rama 44 olive oil ice cream 3.5 (n, v)

Dark chocolate & Pedro Ximénez ice cream 4.8 (n, v)

Lemon & fino sherry sorbet 4 (n, vgn)



rg (No intentional gluten)* n (Contains nuts) * v (Vegetarian) * vgn (Vegan, dairy free) Please ask if you would like to see our No intentional gluten or vegan menu. Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free.

Tapas comes to the table as & when it is ready

A 10% discretionary service charge will be added to your bill & goes directly to our amazing staff

