

SUNDAY

PICOTEO Y PAN - NIBBLES & BREAD

VALENCIAN ALMONDS (V,N) **4**
GORDAL OLIVES, CARMONA (V) **5**
GALICIAN PADRÓN PEPPERS (V) **5.5**
SOURDOUGH, RAMA 44 OLIVE OIL (V,N) **4.5**
PAN CON TOMATE (V,N) **4.25**
SOBRASADA ON SOURDOUGH, ROSEMARY HONEY (N) **5.2**
COPPA IBÉRICA - CURED LOIN OF PURE IBÉRICO PIG **6.5**
CURED OAK SMOKED LEÓN CHORIZO **6.5**
CANTABRIAN BOQUERON ANCHOVIES, SUMAC **8**
CURED MANCHEGO, BARREL AGED HONEY, HOUSE CRACKER **6.5**

SUNDAY ROAST SHARING PLATTERS

ROASTS ARE FOR TWO TO SHARE. IF YOU ARE AN ODD NUMBER YOU MAY WISH TO ORDER EXTRA SIDES

DRY AGED HEREFORD BEEF RUMP STEAK (SERVED MEDIUM RARE), HORSERADISH ALIOLI **49**
OVERNIGHT SLOW ROAST DUROC BELLY PORK, BURNT APPLE SAUCE **44**
BOTH SERVED WITH CHORIZO YORKSHIRE PUDDING, JAMÓN FAT ROAST POTATOES, MANCHEGO CAULIFLOWER CHEESE, MISO HERB BUTTER CABBAGE, ROAST HERITAGE CARROTS & RED WINE GRAVY

CELERIAC STEAK (V) **33**

SERVED WITH HORSERADISH ALIOLI, YORKSHIRE PUDDING, OLIVE OIL ROAST POTATOES, MANCHEGO CAULIFLOWER CHEESE, MISO HERB BUTTER CABBAGE, ROAST HERITAGE CARROTS, VEGETARIAN GRAVY

KID'S CHICKEN ROAST **8** / KID'S BEEF ROAST **10**

ADDITIONAL SIDES - ORDER WITH ROAST OR AS A SMALL PLATE

MANCHEGO CAULIFLOWER CHEESE **5** / MISO HERB BUTTER CABBAGE **5** / ROAST HERITAGE CARROTS **5**
YORKSHIRE PUDDING **5** / ROAST POTATOES **5** / CELERIAC STEAK **10**
DUROC PORK BELLY **22** / HEREFORD BEEF RUMP STEAK **26**

TAPAS PLATES

HERITAGE TOMATO ENSALADA, MOJO VERDE, CRISPY CAPER (V,N) **7.5** (ADD BOQUERÓN ANCHOVY **2.5**)
ARTICHOKE, ALMOND ROMESCO, TRUFFLED MANCHEGO (N) **8.8**
CARAMELISED ONION, CONFIT POTATO & EGG TORTILLA (V) **7.9**
TRIPLE COOKED POTATOES, BRAVAS SAUCE, SHERRY ALIOLI (V) **6.9**
ROAST MURCIAN PEPPERS, GOATS' CURD, CROUTON (V) **8**
CRISPY TORTA DE BARROS CHEESE, TOMATO & SHALLOT RELISH (V) **8.9**
CONFIT VENTRESCA TUNA BELLY, CYPRESS POTATO VINAIGRETTE **9**
RED MULLET, ANGEL HAIR FIDEOS PASTA, SHERRY ALIOLI **11**
DUSTED FRIED BABY SQUID, MOJO ROJO **9**
ROAST BRIXHAM SCALLOP, GARLIC, SOBRASADA **8.8 EACH**
JAMÓN IBÉRICO CROQUETA **2.8 EACH**
CIDER POACHED LEÓN CHORIZO **8.5**
MORUÑOS MARINATED CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE **8.8**
EX DAIRY OX CHEEK IN RIOJA, PEA, WATERCRESS GREMOLATA **11.5**
GAMBAS ASADA - WILD RED PRAWNS, GARLIC, CHILLI, RAMA 44 OLIVE OIL **25**

DULCE - DESSERT

DARK CHOCOLATE, SEA SALT, OLIVE OIL, TOAST (N) **8**
VALENCIAN ORANGE & ALMOND CAKE, SHERRY (N) **8.5**
RAMA 44 OLIVE OIL ICE CREAM **3.5**
DARK CHOCOLATE PEDRO XIMÉNEZ ICE CREAM **5.5**
SALTED ALMOND CARAMEL ICE CREAM (N) **4.5**
LEMON & FINO SHERRY SORBET **4**

V (VEGETARIAN) * N (CONTAINS NUTS) - PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN
IF YOU WOULD LIKE TO SEE THE VEGAN OR NON-INTENTIONAL GLUTEN MENU, PLEASE ASK THE TEAM
A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL TABLE BILLS, WHICH GOES ENTIRELY TO OUR TEAM