

MERCADO

CENTRAL

A P E R I T I V O S

Mercado Sangría £8.50

Rebujito £8.50

Cava Cocktail £12

Lemon Verbena Gin & Tonic (50ml) £12

Vermut Lustau £8.50

Vermut St Petroni £8.50

SHERRY

from our friends at Valdespino, Jerez

Fino *Inocente* Pago de Macharnudo, Valdespino (100ml) £8.50

Manzanilla En Rama *I Think*, Equipo Navazos (100ml) £9

Amontillado *Tio Diego* Pago de Macharnudo, Valdespino (100ml) £9.50

Palo Cortado *Viejo C.P.*, VOS & VORS Collection, Valdespino (75ml) £13

Estrella Galicia Beer:

| Draught 2/3 Pint £4.50 | Bottle £4 | Non Alcoholic £4 |

Harrogate Spring Water - Still £4 - Sparkling £4

Spiced Lemon & Mint Soda £4.50

Wild Berry Soda £4.50



S T A R T E R S T O S H A R E

Marcona Almonds £4

Olives - Gordal Picante £4

Sourdough, Arbequina Olive Oil £4.50

Pan con Tomate £5

Acorn Fed 100% Jamón Ibérico £18.50

Our own artisan Ibérico Jamón from Salamanca

Jamón Iberico Croquetas, Alioli £9

Picos de Europa Blue Cheese, Beetroot, Tarragon, Hazelnuts £9.50

Squid Empanadilla, Citrus Alioli £9.50

Tortilla Clásica, Alioli £9

With Arlington White Eggs from the Cotswolds

Gambas Al Ajillo £13.50

Octopus, Patatas, Mojo Rojo £16.50

CHILDREN'S MENU

Croquetas, Ice Cream & Soda £8



M A I N S

Arroz de Invierno, Chanterelles, Goats Curd £24

Winter Rice with Wild Chanterelle Mushrooms

Carrilleras Ibéricas, Squash, Parsnip, Mojo Verde £29

Acorn fed, Ibérico Pork Cheeks from Salamanca

Onglet, Celeriac, Patatas, Padron Peppers, Chimichurri £31.50

Grass Fed, 30 Day Salt Aged, British Beef

Cornish Monkfish, Chickpeas, Tomato, Saffron £29.50

Wild, day boat Monkfish landed in Cornwall

Arroz Meloso con Gambas y Calamares, Citrus Alioli £33

Prawn and Squid Rice

All our mains are cooked on our Charcoal Grill over Holm Oak



S I D E S

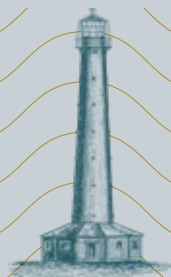
Tenderstem Broccoli, Romesco, Chilli £7

Patatas, Mojo Rojo £6.50

Padron Peppers £7

Please ask about allergies and dietary requirements.

A 12.5% discretionary service charge will be added to your bill, VAT included.



Our suppliers are specialist operations, whose good practices ensure sustainable, high welfare produce. We source high quality ingredients from Southern Europe and the British Isles and every dish highlights the dedication and talent of our suppliers.

Our menu changes to incorporate their best seasonal, market produce and at the Fish Counter we always have Wild Cornish Fish and Galician Seafood.

We give equal importance to our carefully curated wine list from passionate producers.

Grass Fed Beef

*From sustainable British & Irish Farms,
Dry Aged with Himalaya Salt for at least 28 days*

Iberico Pork

From Salamanca, Free Range and Acorn Fed

Seafood

*Is from the British Isles & Spain, caught using
traditional & sustainable methods*

Dairy

*Our Eggs are laid by the incomparable
Arlington White Chickens in the Cotswolds*

POSTRES

Basque Cheesecake, Bilberries £8.50

Made with Arlington White Eggs from the Cotswolds

Chocolate Ganache, Arbequina Olive Oil, Sea Salt £8

Seasonal Sorbet £4.50

Spanish Cheeses, Quince, Olive Oil Torta £14.50

A selection of artisanal Cow, Goat & Sheep's cheeses from independent producers

DESSERT WINE & DIGESTIVOS

	Glass	Bottle
Libamus	£10.50	£44
Bierzo, Dulce de Mencia (75ml)		
<i>A late harvested red, aged for 8 months in French oak</i>		
Bodegas Bentomiz, Ariyanas David 2018	£13	
Malaga, Merlot (75ml)		
<i>The right balance between sweetness, acidity and tannins</i>		
Telmo Rodriguez, MR Dulce 2015	£10.50	£44
Malaga, Moscatel de Alejandria (75ml)		
<i>The balance of sweetness, fruit and acidity comes from baking the grapes in the sun</i>		
Attis Sitta Pereiras Single Vineyard 2020	£13	
Albarino, Rias Baixas (75ml)		
<i>A natural sweet wine from the albariño variety - different and unique</i>		
Noe 30 year old Pedro Ximenez	£11	
Pedro Ximenez, Jerez (50ml)		
<i>The unbelievable depth is the result of 30 years in the barrel</i>		
Hidalgo Doscientos	£9.50	
(50ml)		
<i>Solera Gran Reserva Brandy from Jerez aged in Oak Casks, previously used for sherry</i>		