ardor

SUNDAY LUNCH

PINTXOS

baked valencian almonds v	manzanilla olives v	padrón peppers, smoked pepper v	grilled chorizo sausages	manchego & truffle croquetas	anchovy crostini, smoked butter
5	5	7	7	7	7

TAPAS

warm ciabatta, olive oil, balsamic vinegar v	7
fried aubergine, honey, kalamata olive v	10
hummus, date, baharat spice, harissa, grilled flatbread v	12
ibérico charcuterie & manchego, caperberries	17
crispy salt cod, piquillo pepper salsa, aioli, lime	12
carabinero prawn carpaccio, pico de gallo	16
jamón ibérico croquetas, aioli	12
spiced lamb meatballs, butterbeans, garlic ciabatta	14

SUNDAY ROAST

SERVED WITH JAMÓN FAT ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, MANCHEGO CAULIFLOWER CHEESE & GRAVY

DRY-AGED BEEF
short-rib, confit shallot
26

ROTISSERIE CHICKEN
chorizo & thyme stuffing
24

SUNDAY ROAST SPECIAL
weekly changing roast
see blackboard

CAULIFLOWER STEAK V
chicory, olive oil roast potatoes
22

MAINS

cornish seafood paella, sofrito, preserved lemon	21 | 42
chicken, chorizo, sobrasada paella aioli, lemon	21 | 42
monkfish & prawn skewer, aubergine caponata	28
cornish crab linguine, chilli, garlic	20 | 26
seafood mixed grill for two cornish & mediterranean fish and shellfish finished with chilli garlic butter	75

SIDES

winter leaf salad, sherry vinaigrette v	5
french fries, house seasoning v	5
tenderstem broccoli, yoghurt, harissa, hazelnuts v	5

please inform the team of any allergies or dietary requirements
please note that a 12.5% discretionary service charge will be added to your bill

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