

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**
ACORN FED PORK LOIN - COPPA IBÉRICA, 100% IBERICO BREED **6.5**
OAK SMOKED CHORIZO FROM LEÓN **6.5**
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) **49**

SERVED WITH HORSERADISH ALIOLI, CHORIZO YORKSHIRE PUDDING, JAMÓN FAT ROAST POTATOES, MANCHEGO CAULIFLOUR CHEESE, MISO HERB BUTTER CABBAGE, ROAST HERITAGE CARROTS, RED WINE GRAVY

OVERNIGHT SLOW ROAST DUROC BELLY PORK **44**

SERVED WITH BURNT APPLE SAUCE, CHORIZO YORKSHIRE PUDDING, JAMÓN FAT ROAST POTATOES, MANCHEGO CAULIFLOUR 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

ADDITIONAL SIDES 5 EACH - MANCHEGO CAULIFLOWER CHEESE/MISO CABBAGE/ROAST HERITAGE CARROTS/CHORIZO YORKSHIRE PUDDING/ROAST POTATOES

KID'S CHICKEN ROAST **8**

KID'S BEEF ROAST **10**

TAPAS - SMALL PLATES

ROAST PUMPKIN, MOJO VERDE, PUMPKIN SEED SOURDOUGH CRUMB (V,N) **7.5**
ARTICHOKE, ALMOND ROMESCO, TRUFFLED MANCHEGO (N) **8.8**
CAMELISED ONION, CONFIT POTATO & EGG TORTILLA (V) **7.9**
TRIPLE COOKED POTATOES, BRAVAS SAUCE, SHERRY ALIOLI (V) **6.9**
ROAST MURCIAN PEPPERS, GOATS' CURD, AGED SHERRY VINEGAR (V) **8**
CANTABRIAN BOQUERON ANCHOVIES, SUMAC **8**
CRISPY TORTA DE BARROS CHEESE, TOMATO & SHALLOT RELISH (V) **8.9**
CONFIT TUNA BELLY, POTATO & HERB VINAIGRETTE ENSALADA **9**
OCTOPUS, ANGEL HAIR FIDEOS PASTA, SHERRY ALIOLI **11**
DUSTED FRIED BABY SQUID, MOJO VERDE **9**
JAMÓN IBÉRICO CROQUETA **2.8 EACH**
CIDER POACHED LEÓN CHORIZO **8.5**
MORUÑOS MARINATED CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE **8.8**

DULCE - DESSERT

DARK CHOCOLATE, SEA SALT, OLIVE OIL, TOAST (N) **8**
VALENCIAN ORANGE & ALMOND CAKE, SHERRY (N) **8.5**

HELADO - ICES

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 10% SERVICE CHARGE IS ADDED TO ALL TABLE BILLS, WHICH GOES ENTIRELY TO OUR TEAM