

THE SPANISH BUTCHER

SET LUNCH

2 COURSES £21pp // 3 COURSES £25pp

MONDAY - FRIDAY 12-4

STARTERS

CURED IBERICAN MEATS

Chorizo, salchichon, cecina de buey, toasted bread, guindilla chilli

STREET CORN (v) (glf)

Charred corn. Payoyo cheese, chilli & paprika

CHARGRILLED SQUID

Chorizo, caperberries, new potato

SOUP OF THE DAY (v)

Toasted sourdough bread

JAMON IBERICO CROQUETAS

Jamon Iberico, aioli

GALICIAN SUNDAY AT THE SPANISH BUTCHER

JOIN US EVERY SUNDAY
FOR OUR ROAST
GALICIAN SUNDAY LUNCH MENU

OR

CHOOSE FROM OUR CUTS OF BEEF FOR
TWO TO SHARE CARVED TABLE SIDE
With all the trimmings

MAINS

BAKED SEABASS FILLETS (glf)

Green beans, sautéed ratte potatoes, Jerusalem artichoke, smoked paprika

CAULIFLOWER "STEAK" (v) (glf)

Potatoes "a la pobre", caperberries, piquillo peppers, salsa verde

ABANICO IBERICO DE BELLOTA (n)

Ratte potato, hazelnut, black truffle, capers (£3 supplement)

THE GALICIAN FILLET BURGER

Smashed dry-aged Galician blonde beef patty, iceberg lettuce, tomato, pickled shallot

Toppings (£1.50 each) Truffle cheese (glf), bone marrow confit onion, smoked bacon (glf), piquillo pepper (v)

DESSERT

CHURROS & CHOCOLATE

Sugar, cinnamon covered deepfried churros with warm chocolate sauce

SANTIAGO ALMOND TART

Vanilla ice cream & poached apple

SELECTION OF SPANISH CHEESE

Quince jelly, selection of biscuits, olive oil marmalade (£3 supplement)

SIDES

TOMATO SALAD (v) (glf)
EVOO, rock salt

4

MANCHEGO MAC & CHEESE
Puffed paprika pork skin

5

GREEN SALAD (v) (glf)
Leaves, grape, green beans, apple

5

SAUTÉED MIXED GREENS (v) (glf)
Pea pods, edamame, green beans

5

CAULIFLOWER CHEESE

5

GRILLED ASPARAGUS (v) (glf)
EVOO, rock salt, lemon

5

SAUTÉED POTATOES (v) (glf)
Garlic, paprika & chives

4

POTATO ESPUMA (v) (glf)
EVOO, paprika, chive

4

MANCHEGO TRUFFLE FRIES (glf)

4