

## APÉRITIFS & SNACKS

A FEW TO PICK ON WITH THAT FIRST DRINK

DEVAUX 'CUVÉE D' CHAMPAGNE 125ML £15

SHERRY NEGRONI £12

GORDAL OLIVES (VG) £6

BLISTERED PADRON PEPPERS, SMOKED SALT (VG) £6

HOUSE BREAD, BLACK OLIVE WHIPPED BUTTER (V) £6

MANCHEGO CROQUETAS £8

SOBRASADA TOAST, HONEY £6

WELSH OYSTERS £4.5 EACH / SIX £24 / TWELVE £45

CHOOSE FROM NATURAL / MIGNONETTE SAUCE / CAVA GRANITA

## SMALL PLATES

FOR THE TABLE WITH 3-4 PLATES BETWEEN TWO

STEAK TARTARE, BLACK GARLIC, GAME CRISPS £12

SMOKED COD'S ROE, CRISPY POTATO £8

TORCHED MACKEREL, SALSA VERDE £8

FIRED COURGETTE, SMOKED RICOTTA, AMALFI LEMON (V) £10

IBERICO HAM, MANCHEGO, MEMBRILLO, HOUSE BREAD £12

BURRATA, HERITAGE TOMATO, BASIL OIL (V) £10

SHORT RIB, BEEF FAT CHIMICHURRI, CRISPY POTATO £16

## FROM THE FIRE

COOKED OVER FIRE, SERVED AS THE CUT, ADD SIDES TO SHARE

MONKFISH, WHITE BEAN CASSOULET, CRISPY KALE £36

CORN FED CHICKEN, ROAST COURGETTE,  
PRESERVED LEMON, SHAVED PECORINO, EVOO £30

HAKE STEAK, NDUJA MUSSELS, SAMPHIRE £30

PORK CHULETA, CHARRED HISPI, TOMATO SALSA,  
BLACK GARLIC £32

CHARRED HISPI, VEGGIE 'NDUJA', IDIAZABAL CHEESE,  
TOASTED ALMONDS (V) £21

10OZ 28 DAY DRY AGED SIRLOIN, ONION JAM,  
HERB SALAD £36

8OZ FILLET, ONION JAM, HERB SALAD £45

18OZ CHATEAUBRIAND, ONION JAM, HERB SALAD £100  
INCLUDES CHOICE OF PATATAS BRAVAS OR PRIORY CHIPS  
SHARER CUT BETWEEN TWO

CHEF'S CUT - ASK TEAM FOR WEEKLY SPECIALS

## FROM THE KITCHEN

ADD SIDES TO SHARE

SALT BAKED WHOLE SEABASS, FIRE ROASTED PEPPER,  
CAPER SALSA, AIOLI £38

SPINACH, LEEK & MUSHROOM EMPANADA, ROAST PEPPER  
& TOMATO SAUCE (VG) £24

## ON THE SIDE

MADE FOR SHARING

SMOKED NEW POTATOES, RICOTTA,  
MINT (V) £6

CHARRED LEEKS, HARISSA, AIOLI,  
CRISPY ONIONS (VG) £7

PATATAS BRAVAS, AIOLI (V) £8

BABY GEM, CAESAR DRESSING,  
PECORINO £7

PRIORY CHIPS (VG) £6

TRUFFLE & PARMESAN CHIPS (V) £8

## HOUSE SAUCES

BEEF FAT CHIMICHURRI £3.5

RED WINE JUS £3.5

PERL LAS & WELSH CIDER (V) £3.5

PEPPERCORN SAUCE £3.5

FOR ANY INFORMATION REGARDING ALLERGENS,  
PLEASE ASK A MEMBER OF THE TEAM

Our Menu

