

Small Plates

For the table

Sourdough flatbread	3.00
Cortijo Olives	4.00
Salted almonds	4.00
Casa Santona gilda	3.00

Vegetables & salads

Beetroot borani with pine nuts & dill	5.00
Tzatziki	5.00
Hummus with hot smoked paprika & crispy chickpeas	4.00
White cabbage salad with 36-month aged parmesan	6.50
Strode valley mixed leaves with green goddess dressing & aged Manchego	6.00
Sweetcorn & feta croquettes with tyrokafteri	7.00
Slow cooked cauliflower with walnut butter & alleppo chilli	7.50

Fish, meats & cheese

Taramasalata with pickles & sumac	7.50
Mackerel rillette with toasted sourdough & cornichon	7.00
Confit chicken croquettes	7.50
Lomo Iberico with guindillas	7.50
Crispy fried pigs head with cornichons & dijon mustard	9.00
Morcilla de Burgos with quince aioli	7.00
La Latteria burrata with early harvest Picual olive oil	9.50
Rosemary Manchego with membrillo	6.50
Oxford blue with figs	7.00

*A discretionary, 12.5% service charge is added to your bill.
Our dishes contain allergens, please ask a member of staff for more details.*