

For The Table

Stonebaked sourdough flatbread	3.50
Salted almonds	4.00
Cortijo Olives	3.00
House pickle plate	4.00

Dips

Hummus with crispy chickpeas & smoked paprika	6.00
Taramasalata with house pickles & sumac	6.50
Charred leek tzatziki with chives & onion seeds	6.50
Beetroot borani with walnuts & dill	6.50

Vegetables & Salads

White cabbage salad with aged Parmesan & Aleppo chilli	7.00
Gigantis plakis – Greek beans baked with feta, oregano & tomato sauce	6.00
Isle of tomatoes with ewes curd & basil	8.50
Wood roast heritage carrots with tahini sauce, mojo verde & coriander	7.50
Violet artichoke caponata with kalamata olives, pine nuts, & oregano	8.00
Charcoal grilled broccoli with almond & preserved lemon dressing	7.50
Roast Jerusalem artichokes with truffled manchego	7.50
Patatas bravas with aioli	6.00

Fish & Meat

Spanish avocado, blood orange & bottarga salad with lemon dressing	8.00
Queen scallops with garlic butter & soft herbs	6.50
Fried morcilla de Burgos with quince aioli	8.50
Salt hake fritters with aioli	8.50

Cheese

Cave aged Manchego (<i>firm, aged, nutty, sheep's milk</i>) with membrillo	8.50
Oxford Blue with chestnut honey (<i>soft blue, cow's milk</i>)	8.50
Olavidia (<i>goat's milk, soft</i>) with an olive oil torta	8.50

A discretionary, 12.5% service charge is added to your bill.

Our dishes contain allergens, please ask a member of staff for more details.