

For The Table

House sourdough Focaccia	3.50
Valencian salted almonds	4.00
Cortijo Olives	3.50
House pickles	4.50
Maldon Oyster	3.50

Dips

Hummus with crispy chickpeas & smoked paprika	6.00
Tzatziki with sumac & onion seeds	6.50
Taramasalata with house pickles & sumac	7.50
Slow cooked Romana courgettes with ewe's curd & salted almonds	8.00

Vegetables & Salads

White cabbage salad with aged Parmesan & Aleppo chilli	7.00
Aubergine caponata, pine nuts, & Arbequina olive oil	6.50
Isle of Wight tomato salad with basil & stracciatella	6.50
Strode valley mixed leaf with green goddess dressing	6.00
Smashed cucumber salad with crispy chilli oil & black garlic tahini sauce	7.50

Fish & Meat

Maldon oyster with gazpacho	4.50
Charcoal grilled merguez with salsa verde	8.50
Fried morcilla de Burgos with quince aioli	8.50
Oak smoked cured chorizo with guindilla peppers	7.50
Marinated octopus salad with taramasalata, pickles & bottarga	9.50

Cheese

Cave aged Manchego (<i>firm, aged, nutty, sheep's milk</i>) with membrillo	8.50
Oxford Blue (<i>soft blue, cow's milk</i>) with chestnut honey	8.50
Olavidia (<i>soft, creamy goat's milk</i>) with quince aioli	8.50
Whole puglian burrata with arbequina olive oil & maldon sea salt	10.50

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

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