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NIBBLES

Gordal olives (vg) (ngci) 97 kcal	5.5
Truffle and Pecorino nut mix (ngci) 445 kcal	5.5
Gouda and rosemary picos (v) 333 kcal	5.5
Padrón peppers, sea salt flakes (vg) (ngci) 34 kcal	7

SMALL PLATES

Chorizo croquetas, Manchego 369 kcal	9.5
Kale and samphire fritters, dates and tamarind chutney (vg) (ngci) 238 kcal	9
Crispy fried chicken, pickled white radish, fermented chilli mayonnaise 519 kcal	11
Za'atar spiced hummus, marinated vegetables, green pesto, grilled rosemary focaccia (vg) 735 kcal	10
Red Prawns, chorizo, garlic and chilli butter, parsley 534 kcal	19
Sweet potato fries, rosemary and cayenne (vg) (ngci) 431 kcal	6.5

LARGE PLATES

Pulled chicken salad, shredded kale, gem hearts, crispy pancetta, Caesar dressing, aged parmesan, chives 579	16
Pan-fried sea bream, spring onion potato, tender stem broccoli, prawn butter sauce (ngci) 559 kcal	23
Rib eye, pebre, dry chimichurri rub, watercress 740 kcal	26

DESSERTS

Burnt Basque cheesecake, blood orange (v) 387 kcal	9
Churros, hot chocolate sauce, toasted pistachio (v) 545 kcal	8

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

(v) vegetarian | (vg) vegan | (ngci) no gluten-containing ingredients

Adults need around 2000 kcal a day

A discretionary 12.5% service charge will be added to your bill