



Contemporary Mediterranean Kitchen

## NIBBLES & CHARCUTERIE

**Mix Olives** – Silverskin onions, Mix peppers & paprika oil marinade £3.5

**Tuyo Bread** – Mixed olives, sultana fennel & pumpernickel £4.5

**Homemade Dips** – Hummus & yoghurt, house butter or olive oil

**Picos Blue & Date Croquetas** – Cumin ali-oli and roasted walnuts £6

**Ox Tail Croquetas** – Mushroom ali-oli and Pickled cucumber £6.5

**Bellota Burger** – Pequillo ketchup, agri-dolce onion, tzatziki and manchego £6

**Prawn and Padron Pepper** – Sicilian cherry tomato and lilliput capers salad £6.5

### **Board Selection**

Choice of 3 £12

Choice of 5 £16

### **Charcuterie**

Hot smoked pig cheeks, Lamb merguez salami, Wild boar salami

### **Cheeses**

Pecorino tartufo, Gorgonzola dolce, Young Manchego

*Please note that a discretionary 12.5% service charge will be added to your bill.  
This will be shared amongst all staff.*



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## FISH

**Salmon** – Dill and lime cured beetroot served with yoghurt and berries £8.5

**Seabream** – Puy lentils, avocado puree, goat's cheese and mint gremolata £8

**Octopus** – Pepperonata with hummus and cumin yoghurt £9

**Salt Cod** – Lime confit, black tiger prawn, garlic potato puree & coconut migas £9

## MEAT

**Spiced Lamb Tagine** – Roasted sweet potatoes, Greek yoghurt, marsala apricots & prunes £12.5

**Duck Breast** – Bulgur wheat, date chutney and nutmeg carrot puree £8.5

**Free Range Chicken Thigh** - Honey poached apricots, sumac yoghurt and pistachios £7.5

## VEGETABLE

**Falafel** – Ajo blanco, black olive and piquillo tapenade & Habas fritas £7

**Char-Grilled Artichokes** – Soya beans, black quinoa, feta cheese and Parmesan £8

**Burrata** –Heritage Tomatoes, Black Olives, Basil, Sumac Gremolata, & 8 year aged Balsamic £7.5

**Halloumi** – Roast beetroot, orange hazelnuts and 8 year aged balsamic £7

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