



ENTRANTES

SEA BREAM TIRADITO Aji Amarillo, Clementine, Pickled Cucumber 16

TUNA TARTARE Black Garlic, Pickled Red Onion 18

BEEF TARTARE Soy Cured Egg yolk, Shaved Parmesan 19

STRACCIATELLA ^v Spanish Figs, Aged Balsamic ^v 15

BEETROOT Dill Yogurt, Toasted Seeds, Rocket ^{v9} 14

JERUSALEM ARTICHOKE Dill Yogurt, Toasted Seeds, Rocket ^{v9} 14

PINCHO

OCTOPUS Morteau Sausage, Berlotti Bean, Ajo Relish 22

TIGER PRAWNS Lemon kosho butter 15

VENISON Roscoff Onion, Carrot 18

PLATO PRINCIPAL

MONKFISH Parsnips, Bacon & Mushroom Ragout 36

SEA BASS Bilbaina Sauce, Crispy Leek 35

CORN-FED HALF CHICKEN Salmoriglio, Confit Garlic 30

BEEF SHORT RIB Potatoes puree, Red wine Sauce 38

TROFIE SORRENTINOS Basil Pesto, Sundried Tomatoes & Sheep Ricotta ^v 24

CAULIFLOWER Almond Tahini, Chermoula ^{v9} 22

CELERIAC RISOTTO Winter Chanterelles, Smoked Almond, Aged Parmesan ^v 22

FIRE GRILLED

All the meats come without garnish so you can combine it or share it with your favourite sides.

IBERICO FLANK "MATAMBRE" 250G 42

STRIPLOIN 300G 37

FILLET 220G 40

45 DAY DRY-AGED RIB-EYE (800g) 115

45 DAY DRY-AGED CHATEAUBRIAND (800g) 115

SIDES

MASHED POTATOES 8 RADICCHIO 8 CAVOLONERO 7 GREEN SALAD 5 FRIES 5

^v Vegetarian ^{VG} Vegan

Please let us know if you have any particular allergies or dietary requirements

A discretionary service charge of 13.5% will be added to your bill

All prices in GBP & inclusive of 20% VAT

In order to reduce carbon emission and glass usage, we serve unlimited filtered still and sparkling water for 1.50 GBP per person

