



## Wine by the Glass

Sparkling, NV Casa Boher Extra Brut, Mendoza, Argentina	12
White, 2022 Torrontés “Domingo Hermanos” Salta, Argentina	9
Red, 2021 GSM, Bodega Ver Sacrum, Uco Valley, Argentina	10.5

## Small

Cheddar & Caramelised Onion Empanada <sup>V</sup>	8.5
Beef & Chilli Empanada	8.5
Padron Peppers, Za’atar <sup>VG</sup>	9
Cured, Smoked Pork Belly	9
Sea Bream, English Strawberry, Blood Orange	18
Asparagus, Morel, Egg Yolk	22
Red Alistado Prawns, Early Harvest Olive Oil, Cedro	22
Beef Tongue, Escabeche	12
Smoked Beetroot, Cashew Cream, Pickled Walnut <sup>V</sup>	14
Chicken Hearts, Malbec Glaze, 70% Chocolate	10
Barbecued Foie Gras, Orange Marmalade, Sourdough	24

## Large

Monkfish, Wild Garlic, Peas, Broad Beans	38
Sea Bass, Bilbaina, Monk’s Beard	35
Chicken, Salmoriglio, Confit Garlic	30
Shellfish Rice, Mussel Aioli, Langoustine	18
Aubergine, Burnt Pepper <sup>VG</sup>	22
Iberico Pork “Matambre”, 250g	42
Ex-Dairy Asturian Sirloin, 300g	45
45 Day Aged Hereford Bone In Rib-Eye, 800g	115
Hereford T-Bone, 1000g	120

## Sides

Mixed Salad <sup>VG</sup>	6
Fries <sup>VG</sup>	6.5
Radicchio, Caper, Raisin, Pecorino	7
Broccolini <sup>V</sup>	8