

# MENU

## MEAT

- Braised Iberico Pork Cheek, Butter Bean Purée & Herb Oil **£6.50**  
Lamb Rump, Spring Onions, Broad Beans & Anchovy Butter **£7.50**  
Wild Pigeon, Confit Rhubarb & Blood Orange Cream **£7.00**

## FISH & SHELLFISH

- Baby Squid in Ink **£6.50**  
Seared Scallop, Pisto, Green Chilli Sauce & Almonds **£3.50** (each)  
Hake, Green Peas & Salsa Verde **£8.00**

## VEG & SALADS

- Marinated Octopus, Cour de Bouef Tomatoes & Citrus Salsa **£7.00**  
Artichoke Hearts, Cider Blue Cheese Sauce & Truffle Honey **£6.50**  
White Asparagus from Navarra w/ Shallot Salsa **£5.50**  
Piquillo Peppers Stuffed w/ Spinach, Pine Nuts & Raisins **£6.00**  
Tenderstem Broccoli, Toasted Almonds & Garlic Oil **£5.00**

*\*Please ask a member of staff or see the wall for our daily specials\**

## DESSERT

- Sanchez Romate PX Sherry, 18.0% **£5.00**  
White Chocolate & Red Chilli Mousse, Pistachio Crumb **£5.50**  
Honey Glazed Torija's w/ Crema Catalana Ice Cream **£5.50**  
Brixton Brewery Stout Tiramisu **£5.50**

Selection of Cheese **£10.00**

*\*Please see the wall for today's selection\**