



OYSTERS

- Natural
- Almond and Honey dressing

} 3.5 each

TAPAS

Roasted almonds, thyme salt, chilli	7.0
Spiced prawn bunuelos, lime	6.5
Slow cooked octopus, shallots and preserved lemon	8.5
Grilled spiced chorizo, lemon	10.0
Marinated olives, manzanilla, picholine, wild and ligurian	8.0
Pan Con Tomate (Spanish tomato bread)	8.5
New Norcia bread	7.0

Bernardo Hernandez Jamón Ibérico Gold Label (Pata Negra) **29**

The finest quality of ham from the Iberico pig, aged 36 months.

Bred in the province of Salamanca the pigs run freely feeding on grain and pasture at an early age.

They're then taken to the 'Dehesas' or 'rolling meadows' of Salamanca, Extremadura and Andalusia, where the pigs are completely fed on Acorn and pasture until they reach an ideal weight. With an intensely pleasing aroma, the flavour is very delicate, with the faintest hint of saltiness. The flesh is smooth & rich and the fat is lustrous and soft to the touch

Char roasted escalivada, cumin and mint	9.5
Roasted mushrooms, spiced migas, goats cheese	10.5
Chickpea, cucumber, tomato and Spanish onion salad, lemon olive oil	8.5
Braised chicken shanks, saffron almond and smoked paprika	9.0
Xoriguer gin cured ocean trout, blood orange jelly, herb salad, crème fraîche	12.5
Seared scallops, Berkshire pork cheek confit, sticky Alvear PX and muscatels	9.5
Roasted sardines, bay and lemon, olive oil potato puree	8.5
Rabbit, Green olive, roasted garlic terrine, raisin chutney	12.5
Moorish lamb cutlets, green tomato & chilli jam, preserved lemon yogurt	14.5
Slow cooked ham hock, butter beans, morcilla, saffron & chorizo	12.5

CHARCUTERIE PLATE

28.5

- Duck rillettes
- Duck liver parfait, apple and Calvados jelly
- Shaved White Rock veal tongue with pickled cabbage
- Preserved baby vegetables

QUESO (CHEESE)

1 cheese 25g 7.5

Served with Marmelada Caseira quince paste, honeyed walnuts and candied fruits

4 cheeses 100g 28.0

Pont L' Eveque AOC (Wash Rind)

Region: Basse Normandy, France

Documented back to the 12th Century, this possibly is the oldest Norman cheese still made. The curd is divided, kneaded, drained, and the cheese is then washed and turned. The cheese is creamy yellow, fine textured, and smooth.

Cropwell Bishop Stilton (Blue)

Region: Midlands, England

This traditional natural rind cow's milk cheese is from the northern Midlands of England. The cheese will exhibit dark chocolate and intense spicy blue flavours. It should be rich and creamy with a clean, lasting, tangy finish.

Queso Mahon Grande D.O. (Denominacion de Origen)

Region: Minorca Spain

From the region of Minorca, Spain and originally made from local sheep's milk. After the British occupation in the 18th Century, cattle were shipped in and cheese-makers were persuaded to change from sheep to cow's milk. The taste of this cheese is sharp, with a salty tang due to the coastal location. The texture is granular like Parmesan.

Rouzair Brillat Savarin (Triple Cream Cheese)

Region: Ile de France, France

Made from whole full cream cow's milk and added crème fraiche, its dense creamy texture slowly ripens due to the fluffy white mould.

POSTRES (DESSERTS)

Chocolate caramels, smoked chilli salt 6.0

Orange and vanilla marshmallows, citrus sherbet 7.0

"Milk & Cookies" – homemade chocolate sandwich cookie, pistachio ice cream filling served with a vanilla bean milkshake. 9.5

DIGESTIVO

Gandia Moscatel Fusta Nova '06 <i>Valencia, Spain, 500ml</i>	9	45
Frogmore Creek Iced Riesling '07 <i>Penna, Tasmania, 375ml</i>	11	55
Berneroy Calvados Normandy, France	17	
Alvear Gran Reserva Brandy Montilla Moriles, Spain	17	
Castaño Dulce Monastrell '04 <i>Yecla, Spain</i>	14	
Alvear Pedro Ximénez 1927 <i>Montilla, Spain</i>	14	
Romate 'Don Jose' Oloroso <i>Jerez, Spain</i>	9	
Fernando de Castilla Fino <i>Jerez, Spain</i>	9	
Fernando de Castilla Amontillado <i>Jerez, Spain</i>	9	
Argueso Manzanilla San Leon <i>Sanlúcar de Barrameda, Spain</i>	7	
Niepoort Ruby Port <i>Douro, Portugal</i>	9	
Dona Maria Late Bottled Vintage Port '04 <i>Douro, Portugal, 375ml</i>	12	70
Quinta do Vallado 10 y.o. Tawny port <i>Douro, Portugal</i>	14	
Hennessy V.S.O.P.	12.5	
Hennessy X.O.	25	