

Sourdough Bread with extra virgin olive oil.

SMALL PLATES

Mushrooms pâté, housemade ancient mustard, herbs and cucumber.

Cultured butter with Anchovies from Mar del Plata in olive oil.

White anchovies, Jerez vinegar and grounded chilli.

Celery, green apple and pecan nuts.

Crunchy grains, greens and pomegranate.

Burnt brussels sprouts, blueberries, grapefruit and almonds.

Fennel, greek olives and orange.

Squid with broccoli and fermented bean aioli.

Rabbit terrine, quince mostarda and chervil.

Pork sausage with pickled fennel and chili syrup.

SPECIAL PLATES

Roasted eggplant, stracciatella cheese, pickled plums, caper leaves and basil.

Fish, white beans, chicory.

Pork flank, onion, preserved lemon, and spring onion.

Beef sweetbreads, carrot puree, celery and dock greens.

SWEETS

Dulce de leche flan with vanilla cream.

Chestnut cream, orange and cashew meringue.

Pumpkins in syrup, Cheddarphilly cheese and hazelnuts.
