

## Please note, this is a sample menu subject to change

### Starters

andalusian olives (v)	4.5
sourdough, olive oil (v)	5
pa amb tomàquet de penjar (v)	6
pimientos de padrón (v)	8
lomo ibérico	17
aa anchovies de l'escala	18
manteca ibérica, grilled sourdough	9.5
butifarra de perol, fresh peas	14
english asparagus, mayonaise & hazelnut vinaigrette (v)	15
esqueixada de serviola	19

### Mains

lagarto ibérico a la brasa	20
lamb's sweetbreads, spring onion	22
grilled squid, pickled fennel	25
wild mushroom and leek tart, st. george, morels sauce (v)	26

### Sharing plates

arroz de primavera (v)	45
john dory	45
monkfish tale, agua de lourdes	38
wood roast shank of veal with olive oil mash	85
chuleta de frisona asturiana	£13/100g
selection of ibérico pork for the tabletop parilla – terrace only	45

### Sides

green salad (v)	5
jersey royals (v)	6
pimientos asados (v)	8
baby gem, romesco (v)	9

### Desserts

sorbet of the day (v)	4.5
lemon meringue pie, lemon sorbet (v)	12
pa, xocolata, oli (v)	15
whole piña catalana to share (v)	30
queso de cabra Cerrón	14



a discretionary 12.5% service charge will be added to your bill  
prices include 20% VAT, please advise us of any dietary requirements.  
art by dan cook.