

THE SPANISH BUTCHER

Galician sourdough bread with EVOO and px vinegar (v)	3.5
Gordal olives (v)	4
Cantabrian anchovies with lemon and thyme	3.5
Padron peppers with sea salt and EVOO (v)	5
Maracon almonds	3.5

STARTERS

Great for sharing or individually

Iberican bellota sliced Meats - Jamon, chorizo, salchichon	11
"Bellotera" Jamon Iberico (100%) de bellota, 30 month aged, D.O.P Los Pedroches (Cordoba)	13/50g
Confit pork belly stew, chorizo, morcilla, butterbeans and charred bread	7
Sliders of Iberican secreto pork burgers, jamon Iberico bellota, lobster alioli	9
Fried courgette flower stuffed with salt cod, beetroot salad, nasturtium, anise flower	9
Grilled Spanish octopus, chorizo, caperberries, new potatoes	8
Galician fish stew of monkfish and prawn, with saffron and fennel	11
Six Cumbrae oysters with mojo verde and lemon	13
Gazpacho (v)	5
Seasonal mushrooms, poached egg, potato, EVOO, chive (v)	7
Heirloom tomatoes, aged px vinegar, shallot, tomato powder (v)	6
Braised white chicory, picos blue cheese, cava poached pear, fennel, walnuts (v)	6.5
Seared hand dived Orkney scallop, 5J pork cheek, red pepper soup, morcilla, fried egg	11

MEAT & FISH TO SHARE

All of our beef is sourced from 12-14 year old Galician blond cattle from northern Spain

Sirloin on the bone (grade 8) 7/100g	Bone in prime rib (grade 9) 8 /per 100g	5J presa Iberica bellota pork 7 /per 100g
---	--	--

Whole charred monkfish on the bone
with chorizo & caper brown butter sauce

50

Served with Manchego truffle fries and a choice of sauce. Please ask for todays sizes

Sauces : PX jus, Poached garlic, Mojo verde (v), Romesco (v), Picos blue. **Tops** : Garlic Prawns 5, Bone Marrow 3

MAINS

Fillet of beef 230g, Manchego truffle fries, choice of sauce	28
Whole baked seabass, green beans, new potatoes, Jerusalem artichoke,	19
Pan seared hake, cauliflower croquette, seasonal mushrooms, broad beans, jamon, peas	17
Secreto Iberico de Bellota, Manchego truffle fries, Mojo verde	18
Cauliflower "steak", potatoes "a la pobre", caperberries, piquillo peppers, salsa verde (v)	13

Whole roasted suckling pig 4.5 - 5kg

200

Served with Manchego truffle fries and choice of sauces (pre order 24 hours in advance, serves 4-5 people)

SIDES

Baby carrots, truffle vinaigrette, tarragon, manchego cheese, parsley	3.5
Confit butter beans, chorizo, jus	3.5
Chickpeas and spinach (v)	3
Chicory, apple and radish slaw (v)	3
Crushed potatoes, roast garlic, pink peppercorns (v)	3
Fideua with roast garlic alioli (v)	3
Manchego truffle fries	4

