

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

Iberian bellota sliced Meats - Jamon, chorizo, salchichon	11
"Bellotera" Jamon Iberico (100%) de bellota, 30 month aged, D.O.P Los Pedroches (Cordoba)	13/50g
Secreto Iberico & morcilla 'Scotch' egg, pork crackling crust, chorizo jam, pickled apple & radish	8
Sliders of Iberian 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
Charred green & white asparagus, brown butter vinaigrette, toasted hazelnut, poached egg, chive (v)	7

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)	Bone in prime rib (grade 9)	Galician blond chateaubriand
8/100g	9 /per 100g	11 /per 100g
Whole charred monkfish on the bone with chorizo & caper brown butter sauce	5J presa Iberca bellota pork	
50	8/per 100g	

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

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

MAINS

Galician blond fillet of beef 230g, Manchego truffle fries, choice of sauce	30
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
Glazed Segovian suckling lamb leg, butterbean romesco, charred calcot onions	29

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
Asparagus, wild garlic, peas, broad beans	4.5
Chickpeas and spinach (v)	3
Raw cauliflower & apple salad, toasted almond, carrot tops, muscatel dressing	3.5
Crushed potatoes, roast garlic, pink peppercorns (v)	3
Fideua with roast garlic alioli (v)	3
Manchego truffle fries	4

