

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
Marcona 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
Secreto Iberico & morcilla 'Scotch' egg, pork crackling crust, chorizo jam, pickled apple & radish	8
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, monkfish, hake, prawn and mussels 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) 8/100g	Bone in prime rib (grade 9) 9 /per 100g	Galician blond chateaubriand 11 /per 100g
Whole charred monkfish on the bone with chorizo & caper brown butter sauce 50	5J presa Iberca de bellota pork 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 sea bass, 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 (v)	4.5
Spiced, chickpeas and spinach (v)	3
Raw cauliflower & apple salad, toasted almond, carrot tops, muscatel dressing (v)	3.5
Crushed potatoes, roast garlic, pink peppercorns (v)	3
Fideua with roast garlic alioli (v)	3
Manchego truffle fries	4

