

THE SPANISH BUTCHER

Marcona almonds (v) (gf) 3.5

Guindilla pepper, olive & anchovy (gf) 4

Cantabrian anchovies (gf) 4

Padron peppers (v) (gf) 6

Galician sourdough bread (v) 5

Gordal olives (v) (gf) 4

STARTERS great for sharing or individually

GAZPACHO (v) (gf) Traditional chilled soup	5	GALICIAN FILLET SLIDERS Smoked cheese, harrisa alioli, guindilla pepper	10
SEASONAL MUSHROOMS & EGG (v) (gf) Potato espuma, EVOO, chive	8	GALICIAN FISH STEW Monkfish, hake, prawn, mussels with saffron and fennel	11
HEIRLOOM TOMATOES (v) Aged px vinegar, shallot, tomato powder	6	CUMBRAE OYSTERS & MOJO VERDE (gf) 13 Six oysters over ice with lemon	13
GRILLED OCTOPUS (gf) Chorizo, caperberries, new potato	9	IBERIAN BELLOTA SLICED MEATS Jamon, chorizo, salchichon & bread	10
SHETLAND MUSSELS sautéed chorizo, lobster stock, fennel & charred bread	7	JAMON IBERICO (100%) DE BELLOTA (gf) 14/50g 30 month aged	14/50g
SMOKED & CONFIT OX SHIN (gf) Olive oil mash potato, slow roast garlic	8		

MEAT, LAMB & PORK

SECRETO IBERICO DE BELLOTA Manchego truffle fries, mojo verde, charred tenderstem broccoli	18
ROAST RUMP OF LAMB Chermoula spiced lamb neck pastilla, cauliflower, golden raisins & capers	22
GALICIAN BLOND FILLET 200G (gf) Charred tenderstem broccoli, manchego truffle fries & a choice of sauce	30

GALICIAN CUTS TO SHARE

Sourced from 12-14 year old Galician blond cattle from Northern Spain. Hung, dry-aged 35 days plus. Priced per 100g, perfect for sharing. The team will make you aware of what sizes are available today.

PRIME RIB (gf)	Per.....100G	10
PORTERHOUSE (gf)	Per.....100G	9
CHATEAUBRIAND (gf)	Per.....100G	12
GUEST CUT (gf)	Per.....100G	m/p

PRESA IBERICO DE BELLOTA Per.....100G 9

SAUCES : Peppercorn, Mojo verde (v), Romesco (v), Picos blue, Poached garlic (v)

TOPS : Garlic Prawns 5, Bone Marrow 4, Extra Sauce 2

Cuts served with Manchego truffle fries and a choice of sauce

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)

FISH & VEGETABLES

WHOLE BAKED SEA BASS (gf) Green beans, new potatoes, jerusalem artichoke	19	WHOLE CHARRED MONKFISH TAIL ON THE BONE (gf) Chorizo, caper brown butter sauce & manchego truffle fries	(Single) 25 (For two) 50
PAN SEARED HAKE Romesco, charred spring onion, paprika roasted cauliflower	17	CAULIFLOWER "STEAK" (v) (gf) Potatoes "a la pobre", caperberries, piquillo peppers, salsa verde	13

SIDES

SALT COD MASH POTATO (gf) Olive oil, lemon	4.5	CRUSHED GARLIC POTATOES (v) (gf) Roast garlic, pink peppercorns	4
CHARRED TENDERSTEM BROCCOLI (gf) Chilli, garlic, anchovy	4.5	SPICED CHICKPEAS & SPINACH (v)	4
CAULIFLOWER & APPLE SALAD (v) (gf) Toasted almond, carrot tops, muscatel dressing	4	FIDEUA, ROAST GARLIC ALIOLI (v)	4
		MANCHEGO TRUFFLE FRIES (gf)	4



@SpanishButcher

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba. (v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.