

# 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

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

## MEAT, LAMB & PORK

<b>SECRETO IBERICO DE BELLOTA</b> Manchego truffle fries, mojo verde, charred tenderstem broccoli	18
<b>ROAST RUMP OF LAMB</b> Chermoula spiced lamb neck pastilla, cauliflower, golden raisins & capers	22
<b>GALICIAN BLOND FILLET 200G</b> (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.

<b>PRIME RIB</b> (gf)	Per.....100G	10
<b>PORTERHOUSE</b> (gf)	Per.....100G	9
<b>CHATEAUBRIAND</b> (gf)	Per.....100G	12
<b>GUEST CUT</b> (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

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

## SIDES

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