

## Menu 21.02.18

Olives 2.50

Bread & butter 3.50

Ortiz anchovies 6.00

Burrata & braised turnip tops 8.00

Taramasalata & olives & piquillo peppers 9.00

Salt cod brandade & dried oregano 8.00

Beetroot, marcona almonds & mint 7.80

Raf winter tomatoes on toast 8.00

Grilled calcots & romesco 9.00

Fennel, kohlrabi & cucumber 7.70

Hummus, chop salad & feta 8.00

Crab, agretti & seaweed butter 9.80

Purple sprouting broccoli & anchovy 8.70

Middlewhite pork chop, lentils & romesco 17.00

Venison haunch, polenta & salsa verde 18.00

Roast cod, agretti, white beans & aioli 18.00

Tarka dal, onion sambol & coconut yoghurt 15.00

Lamb shoulder, lentils & cavolo nero (for 4/5) 67.00

Chocolate tart & crème fresh 6.00

Buttermilk pudding & rhubarb 5.00

Almond & blood orange cake, campari & yoghurt 5.00

Manchego, membrillo & olive oil biscuit 6.50

*Please speak to a member of staff if you have any dietary requirements as some dishes contain allergens.*