



FROM THE KITCHEN

BOARDS

CHEESE BOARD V	20
18 month Comte, Perladon & La Peral blue with sourdough crackers, Quince, Pickles & Olives	
VEGAN BOARD VG	20
Artichoke hearts, Sun dried tomatoes, Peppers, Black hummus, Aubergine tapenade with picos de pan, Bread & oil	
CHARCUTERIE BOARD	20
Serrano, Salchichon, Chorizo & Morcilla with Bread, Peppers & Pickles	
MIXED BOARD	33
Serrano, Salchichon, Chorizo & morcilla, Perladon goats cheese & La Peral blue with pickles, Sourdough crackers, Quince, Bread & oil	

PLATES

SPICED TUNA PATE	8
Portuguese spiced tuna with capers & sourdough crackers	
DUCK RILLETES	8
Cooked in its own fat & shredded. Served with pickles & Sourdough bread	
SMOKED ANCHOVIES	8
Brined & smoked Cantabrian anchovies over beechwood, Served with Sourdough & Butter	
BOQUERONES	8
Portuguese white anchovies served with lemon & caperberries. Unbelievably good!	

SWEET

CANDIED ALMONDS VG	3
DARK CHOCOLATE FIGS VG	3
FRESH HAND PIPED CANNOLIS VG	5
Two cannolies topped with pistachio, chocolate & candied orange	

SNACKS 3.5

PICKLES
OLIVES

BREAD & OIL
PATATAS FRITAS

NUTS, MAIZE &
SPICED BROAD
BEANS

V: Vegetarian - VG: Vegan

Please inform staff of any allergies or dietary requirements.

A 12% discretionary service charge will be added to your bill.