

A Northern Spanish restaurant, charcoal grill and fine drinking house.

Dedicated to sourcing, preparing and cooking exceptional Spanish and seasonal Welsh produce over fire with beautiful simplicity.

SNACKS

Olives **V, GF £3.7**

Smoked almonds **N, V, GF £3.5**

Charred sourdough, jamón butter, rama 44 olive oil **£3**

Smoked sardine **GF £4.5**

Black Angus cecina **GF £7.5**

Hand carved Jamón ibérico, 5J 100% bellota, Jabugo **GF £19**

STARTERS

Leeks, piquillo vinaigrette, señorío **V, GF £7**

Beetroot, hazelnut, herbs **V, GF, N £7**

Basque cider cured salmon, pimentón crème fraîche, seaweed **GF £8**

Mackerel, roast almond crema, Etxebarri tomato, olive **N £8**

Octopus, chorizo migas, smoked alioli **£12**

Manteca terrine - spiced pork, morcilla & jamón **£8**

MAINS

Charred Navarra chickpea cake, spice aubergine, tomato **GF, V £11**

Hake, clams, albariño, asparagus, wild garlic **GF £18**

Cod, vizcaina sauce, pancetta, spring peas **£16**

Confit duck, piquillo & bone marrow braised bomba rice **£18**

Fillet steak of 8 year old ex dairy cow, romesco, olive oil fries **N £30**

Please notify a member of staff of any allergies. Allergen file available on request. separate vegan & vegetarian menu also available.

Please note, we use nuts extensively in our kitchen.

SHARING MAINS

MARKET FISH

Whole wild fish cooked over charcoal, salsa verde, romesco, lemon **N**
See today's blackboard, sold by weight. Served with olive oil fries.

CASTILLIAN MILK FED LAMB

Slow roast 750g leg for two
Served with patatas a lo pobre **GF £39**

SEGOVIAN SUCKLING PIG

Joint of Segovian suckling pig roasted in traditional asador style,
with roasting juices **GF £45**

* Also available are whole suckling pigs for larger tables. Advance ordering required.

RARE BREED BEEF

Large bone in steaks of Galician and Welsh cattle, from our dry-ageing cabinets.
Served in the traditional asador way, with olive oil fries.

750g of 45 day dry-aged Welsh Hereford **GF £46**

or

10 year old, 60 day dry-aged Galician mountain beef - served rare **GF £9 per 100g**

SIDES

Blood orange, fennel, pine nut, sumac **V, GF £6**

Seasonal tomato, Cantabrian anchovy **GF £6.5**

Escalivada **GF, V £6**

Jerusalem artichoke, king oyster mushroom, ajillo **V, GF £7**

Broccoli, smoked morcilla, romesco **N £7**

Heritage carrots, white bean & saffron, hazelnut **V, N £6.5**

Olive oil fries **V £4**

SAUCES £3ea

Romesco **N** Torres peppercorn Rioja & bone marrow Cabrales blue cheese

BUTTERS £2ea

Jamón butter Burnt onion butter

A 10% discretionary service charge will be added to your bill.