

PLEASE ALSO SEE OUR GLUTEN
FREE & PLANT BASED MENUS



FOR ALLERGEN INFO PLEASE REFER
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SPRITZ

Cava, orange, Campari £7
Dandelion gin, elderflower, lemon £9
Sangria espumante - cava, white wine,
blueberries, raspberries, soda £20 jug

MOCK

Grenadine, soda, lime, mint £5
Grapefruit soda, ginger, bitters £5
Elderflower, ginger, cucumber £5
Alcoholic free G&T, blueberries £7

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Salted planeta almonds £3.50
Grilled focaccia, Mestral EV olive oil £4

Gordal olives / manzanilla olives £4
Crispy pig's ears, aioli £4.50

Tomato toast £5
Friggitelli peppers £7
Corn ribs & smoked paprika £7
Wild boar scotch egg £7
Black pudding tortilla £8
Salt cod croquetas £9
Gambas, lemon & chili £11
Red tuna tartare £12
Spanish cold meats £17 per 200g
Jamón Ibérico de Belotta paleta £22 per 100g

Grilled courgettes, pesto £7
Charred leeks, romesco £7
Red gem, piquillo pepper, anchovy £8
Blackened asparagus, smoked egg £9

Braised white bean, baby aubergine & mint £21
Lamb chuletas £12 each
Roe deer pavé & PX vinegar currants £22
Salt cod & peas £26

Catalan fish stew £50 for 2
Whole Cornish plaice £60 for 2 add chicken butter sauce £6
12 hour lamb shoulder £60 for 2
Rib of beef £75 for 2
Galician blond "txuletón" – aged Basque rib of beef £105 for 2/3

PK chips - jamón, melted galmesan, bravas seasoning £5
Smoking Mibrasa jackets, cream cheese £5.50 add caviar £4
Charred summer leaves, toasted seeds £5

Turrón – Spanish nougat £5 pp
Lemon sorbet, salted lemon, cava £8
Canutillas de Bilbao - chocolate custard cream cones £9.25
Basque gâteau, compote £9.25
Ossau Irati (sheep's cheese) £11
Picos blue (sheep & cow cheese) £11

Mestral olive oil from Puente Genil, winner of the prestigious "best EV olive oil in Spain"
Acorn fed Ibérico pork from the mountain forests of SW Spain
Honey from Heather MaGee of Yattendon Honey
Local meat from Vicars of Ashampstead
Galician blond cows are older & fatter, leading to greater marbling & a unique flavour