

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.

NUT FREE MENU

SNACKS

Olives **v, GF £3.8**

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

Smoked sardines **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 £7.5**

Basque cider cured salmon, pimentón crème fraîche, seaweed **GF £8.5**

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, roast beetroots & radish, charcoal & herb caper yoghurt **GF £18**

Cod, spiced heritage tomatoes, prawn & tomato bisque **£16.5**

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

Dry aged fillet of Hereford beef, rioja & bone marrow sauce, 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, lemon
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. A unique Castillian delicacy 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 £49

or

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

SIDES

Orange, fennel, pine kernel, sumac V, GF £6

Seasonal tomato, Cantabrian anchovy GF £6.5

Escalivada GF, V £6

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

Carrots, white bean & saffron V £6.5

Olive oil fries V £4

SAUCES £3ea

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.