

SHARING PLATES

Still or Sparkling Filtered Water free of charge

Olives - £3.50

Marcona Almonds £4

Sourdough, Olive Oil £3.50

Acorn Fed 100% Jamon Iberico - *our own artisan Iberico Jamon from Salamanca* £18.50

Picos de Europa Blue Cheese, Beetroot, Almonds, Tarragon £8.95

Winter Tomatoes, Arbequina Olive Oil, Sea Salt £8.50

White Asparagus, Mimosa Cream, Green Vinaigrette £10

Croquetas: Acorn Fed 100% Jamon Iberico £8.50

Baby Artichokes, Chistorra, Chives - *artisan Chorizo from Navarra* £9.50

Squid Empanadilla, Citrus Alioli £6.95

Padron Peppers £6.50

Calamares Encabollados, Potatoes, Confit Onions, Peppers £13.50

Sea Bream Ceviche- *Blood Orange, Coriander, Citrus Vinaigrette* £12.50

Gambas al Ajillo £12.50

Galician Octopus, Mojo Verde , New Potatoes £13.50

Our suppliers are specialist, small-scale operations, whose good practice ensures sustainable and high welfare produce. Our Grass Fed Beef is hand selected from sustainable British & Irish Farms and Dry Aged with Himalaya Salt for at least 35 days. Mercado Central Seafood is from the British Isles & Spain, caught using traditional & sustainable methods. We also have lovely, foraged produce from our countryside!

MAINS

ARROZ DE PRIMAVERA £18

Spring rice with Asparagus, Courgette, Spinach

ARROZ NEGRO £22.50

Black Rice garnish with Octopus, Cuttlefish, Alioli

THE FISH COUNTER

All our fish are wild, landed by day boats using sustainable methods and delivered directly to our Mercado the same day. The selection changes depending on the catch of the day. Tonight we have:

WHOLE LEMON SOLE, GREEN ASPARAGUS, POTATOES, ALLADA, £34

PRESA IBERICA, SPRING GREENS, CARROTS £26

Acorn fed, 100% Organic Iberico Pork from Salamanca

BAVETTE STEAK – MOJO ROJO, CHIMICHURRI, STRAW POTATOES £24

Grass fed, British Beef

POSTRES

Chocolate Ganache, - Olive Oil & Sea Salt £7

Arroz con Leche - Caramel, Rhubarb & Dill £7

Basque Cheesecake - *using Arlington White eggs from the Cotswolds* £7

Homemade Ice Cream- ask the server for the flavours of the day £4

Cheese, Quince & Olive Oil Torta £12.50

Mariane (Galicia, cow) Berrocal (Caceres, goat) Rosemary Manchego (Cuenca, sheep)

CHILDREN'S MENU - *Chistorra or Croquetas, Ice Cream & Soda* £8

APERITIVOS

Mercado Sangria £7.50 Cava Cocktail £11

Vermut Lustau £8 Vermut St Petroni £8

Fino En Rama £8 Manzanilla La Gitana £7.50 Olorosso Don Nuno Dry £8

Mercado Lemon Verbena Gin &Tonic 50cl £9.50

Cambridge Gin & Tonic 50cl £10.50

Lemon & Mint Soda £4.50 Berries & Mint Soda £4.50

Estrella Galicia Beer: 1/2 Pint: £3.25 - 2/3 Pint: £4.25 – Bottle: £4

Cider - Pilton Tamoshanta - Bottle £6.50

DESSERT WINE & DIGESTIVOS

| | Class | Bottle |
|--|--------|--------|
| Libamus, Dulce de Mencia 2014, Bierzo (125ml) | £9 | £42 |
| Telmo Rodriguez, Moscatel, MR 2017, Malaga(125ml) | £9 | £42 |
| Attis Sitta Pereiras, Albarino 2020, Val do Salnes (125ml) | £12.50 | £48 |
| Pedro Ximenez, Noe 30-year-old (50ml) | £9 | |
| Somerset Pomona, Vintage Cider Brandy (75ml) | £7.50 | |
| Hidalgo Doscientos, Brandy Solera Gran Reserva (50ml) | £9.50 | |

COFFEE & INFUSIONS

Cafe con Leche £3

Cortado £3

Doble Solo £3

All our coffees are double shots

Lemon Verbena £3

Fresh Mint £3

Please ask about allergies and dietary requirements.
A 12.5% discretionary service charge will be added to your bill.

