

MERCADO

CENTRAL

A P E R I T I V O S

Mercado Sangría £12

White Sangría £12

Cava Cocktail £12

Lemon Verbena Gin & Tonic (50ml) £12

Vermut Lustau £8.50

Vermut St Petroni £8.50

SHERRY

Fino Inocente Pago de Macharnudo, Valdespino (100ml) £8.50

Manzanilla, Diatomists, Single Pago Miraflores Baja (100ml) £10

Oloroso, Diatomists, Singular Botas Aged 12 Years (100ml) £10.50

Amontillado, Diatomists, Singular Botas Aged 12 Years (100ml) £11.50

Palo Cortado Viejo C.P., VOS & VORS Collection, Valdespin (75ml) £13

Estrella Galicia Beer: Bottle £5.50 | Non Alcoholic £5.50

Mahou Madrid Beer: Bottle £5.50

Harrogate Spring Water - Still £4.50 - Sparkling £4.50

Spiced Lemon & Mint Soda £4.50 - Wild Berry Soda £4.50

S T A R T E R S T O S H A R E

Marcona Almonds £4.50

Olives - Gordal Picante £4.50

Sourdough, Arbequina Olive Oil £5

Pan con Tomate £5.50

“Rubia Gallega” Cecina de Leon £18.50

Cured & smoked Rubia Gallega Beef from Lugo, Galicia

Croquetas del día, Alioli £9

Winter Tomatoes, Arbequina Olive Oil, Tarragon £9.50

Goat's Cheese, Chicory, Orange, Hazelnuts, Croutons £9.50

Tortilla Clásica, Alioli £9 | Tortilla con Chistorra £12

With Arlington White Eggs from the Cotswolds

Gambas Al Ajillo £14

Octopus, Patatas, Mojo Rojo £16.50

CHILDREN'S MENU

Croquetas, Ice Cream & Soda £8

M A I N S

Arroz de Otoño, Forest Mushrooms, Squash, Goat's Curd £26

Autumn Rice with Seasonal Forest Mushrooms

Iberico Pork Carrilleras, Chestnuts, Squash, Cauliflower, Salsa Verde £34

Acorn fed, Free Range, Ibérico Pork Cheeks from Salamanca

Grass Fed "Rubia Gallega" Sirloin, Piquillo Peppers, Patatas, Chimichurri £36.50

Grass Fed, Free Range, Rubia Gallega Beef from Lugo, Galicia

Arroz de Mariscos, Alioli £34

Seafood rice with Wild Cornish Monkfish, Mussels, Cuttlefish & Prawns

We also have **Market Fish** from our Fish Counter and **Grass Fed British Beef**,

Dry Aged for at least 28 days, Please ask our staff for the daily selection

All our mains are cooked on our Charcoal Grill over Holm Oak

S I D E S

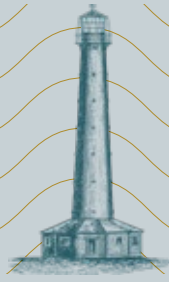
Green Salad £6

Patatas, Mojo Rojo, Alioli £6.50

Broccoli & Romesco £7

Please ask about allergies and dietary requirements.

A 12.5% discretionary service charge will be added to your bill, 100% of which goes to our amazing staff. VAT included.



Our suppliers are specialist operations, whose good practices ensure sustainable, high welfare produce. We source high quality ingredients from Southern Europe and the British Isles and every dish highlights the dedication and talent of our suppliers.

Our menu changes to incorporate their best seasonal, market produce and at the Fish Counter we always have Wild Cornish Fish.

We give equal importance to our carefully curated wine list from passionate producers.

Grass Fed Beef

Our Rubia Gallega Beef is from David's farm in Lugo, Galicia.

David's herd is mainly between 10 and 20 years old and roams freely on the lush pastures of Northern Spain.

Our British & Irish Beef is from sustainable farms and Dry Aged with Himalaya Salt for at least 28 days



Iberico Pork

From Salamanca, Free Range and Acorn Fed



Seafood

Is from the British Isles & Spain, caught using traditional & sustainable methods



Dairy

Our Eggs are laid by the incomparable Arlington White Chickens in the Cotswolds

P O S T R E S

Tarta de Santiago £9

Almond Tart with Chantilly Cream & Orange

Chocolate Orange Natillas £9

Basque Cheesecake £9.50

Seasonal Sorbet £4.50

D E S S E R T W I N E & D I G E S T I V O S

	Glass	Bottle
Libamus	£11.50	£44
<i>Bierzo, Dulce de Mencía (75ml)</i> <i>A late harvested red, aged for 8 months in French oak.</i>		
Telmo Rodriguez, MR Dulce 2015	£11.50	£44
<i>Malaga, Moscatel de Alejandria (75ml)</i> <i>The balance of sweetness, fruit and acidity comes from baking the grapes in the sun.</i>		
Dulce Enero Ice Wine 2020	£14	£62
<i>Manchuela, Petit Manseng (75ml)</i> <i>Grown in one of Spain's highest altitude wineries and made from grapes that freeze naturally on the vine.</i> <i>Late harvested in January, the grapes are pressed quickly in the vineyard to make sure the ice crystals remain.</i> <i>The ice ensures a high concentration of sugar and acidity with fresh and pronounced aromatics.</i>		
Attis Sitta Pereiras Single Vineyard 2020	£13.50	
<i>Albarino, Rias Baixas (75ml)</i> <i>A natural sweet wine from the albariño variety - different and unique.</i>		
Noe 30 year old Pedro Ximenez	£12	
<i>Pedro Ximenez, Jerez (50ml)</i> <i>The unbelievable depth is the result of 30 years in the barrel.</i>		
Hidalgo Doscientos	£11	
<i>Solera Gran Reserva Brandy from Jerez aged in Oak Casks, previously used for sherry. (50ml)</i>		
Licor de Café Axta, Pais Vasco	£10	
<i>A rich and flavorsome coffee liqueur made from the finest Arabica coffee from Cerrado, Brasil.</i> <i>Macerated in Aguardiente de orujo, a floral and herbal Spanish eau-de-vie. (100ml).</i>		