

Cava Cocktail £12 | Sangria £12 | Today's Wine by the Glass £8

Marcona Almonds £4.50 | Olives £4.50 | Sourdough, Arbequina Olive Oil £5

• 2 Courses £24* • LUNCH MENU • 3 Courses £29* •

STARTERS

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

Mejillones a la Marinera Sustainable, rope grown, St Austell Bay Mussels

"Rubia Gallega" Cecina de Leon, Pan con Tomate
Cured & smoked Rubia Gallega Beef from Lugo, Galicia

MAINS

Arroz de Otoño, Forest Mushrooms, Squash, Goat's Curd
Autumn Rice with Seasonal Forest Mushrooms

Market Fish of the day

Pollo, Romesco, Picada
Grilled Chicken with almond & smoked pepper dressing

SIDES

Green Salad £4 | Patatas, Mojo Rojo, Alioli £4

POSTRES

Seasonal Tarta del Día

^{*} Price is per person, not a sharing option
Please ask about allergies and dietary requirements.

A 12.5% discretionary service charge will be added to your bill, VAT included.