

SEABIRD

SNACKS

Choose one per person

JAMÓN CROQUETTE

Lardo, saffron aioli,
spring onion

MUSHROOM CROQUETTE VG

Vegan aioli, porcini crumb,
pickled chilli

PADRÓN PEPPERS VG

STARTERS

Choose one per person

BONITO DEL NORTE

Celery, saffron & sherry escabeche,
Arbequina

PAN-FRIED SCALLOP

Roasted cauliflower & Jerusalem artichoke
purée, lomo, chives

WOOD FIRED LEEK

Green harissa, orange blossom
agridulce, pine kernels

SIDES

For the table

PATATAS BRAVAS VG

Bravas roja and verde,
truffle Manchego

ENDIVE AND POMEGRANATE SALAD VG

Arbequina, sea salt

SOURDOUGH

MAINS

Choose one for the table

GRILLED SEA BASS

Burnt butter, grilled lemon, parsley

BASQUE FISH STEW

Gurnard, prawns, mussels, scallop,
fennel, piquillo, rich fumet

PAELLA VALENCIANA VG

Artichoke hearts, butterbeans, fennel,
saffron, rosemary, alioli

LOBSTER RICE +£35PP

Whole lobster, Seashore salsa,
lobster bisque

AGED RUBIA GALLEGA 700G – +£40PP

DESSERT

Choose one per person

BASQUE CHEESECAKE

Winter berry compote

PX STEWED FIGS VG

PX reduction, toasted pine nuts,
vegan vanilla ice cream

MARTINIS

BERGAMOT MARTINI £20

Grey Goose Altius, Bergamot cordial, charcoaled lobster oil,
saline

Paired with an oyster

WINTER ESPRESSO MARTINI £16

Grey Goose, Pedro Ximénez, muscovado, cinnamon, Mundo
Novo

MARTINI, YOUR WAY £16

Grey Goose, made as you like it, dry, wet, dirty, filthy,
Gibson, with a twist,
or however you take it.

WINTER COCKTAILS

SPICY COSMO £16

Grey Goose, orange,
homemade grenadine, pimentón

BASQUE MULE £16

Grey Goose, pear, ginger, lime, soda

PYRENEAN SANGRIA £16 / £50

Glass / sharing serve for four

Grey Goose, bilberry,
pomegranate, Tempranillo



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Please ask a member of the team for full allergen information.



GREY GOOSE®
VODKA