

## SMALL PLATES

<b>PAN CON TOMATE</b> <sup>VG</sup>	£4
<b>PADRON PEPPERS</b> <sup>VG, DF, GF</sup> maldon salt	£6
<b>PRAWN CROQUETAS</b>	£6
lime, ginger, saffron aioli	
<b>FRIED BABY SQUID</b> <sup>DF</sup>	£9
spicy aioli	
<b>SCALLOP CEVICHE</b> <sup>DF, GF</sup>	£12.5
coriander aguachile, avocado, tobiko	
<b>OCTOPUS ROLL</b>	£13.5
padron pepper, smoked aioli, brioche	
<b>CARABINERO</b> <sup>DF, GF</sup>	£18.8
arbequina olive oil	
<b>HEIRLOOM TOMATO SALAD</b> <sup>VG, DF, GF</sup>	£9.5
piparras, gordal olive, baby carrot, moscatel	
<b>BEETROOT TARTARE</b> <sup>V</sup>	£9.5
mint, balsamic pearls, apple, tarragon	
<b>LEEK VINAIGRETTE</b> <sup>VG, DF, GF</sup>	£9
pepper, togarashi, lime	
<b>PIQUILLO PEPPERS</b> <sup>VG, DF, GF</sup>	£6
broad beans, extra virgin olive oil	
<b>BABY ROAST POTATOES</b> <sup>VG, DF</sup>	£5
mojo rojo	
<b>TRIPLE COOKED CHIPS</b> <sup>VG, DF, GF</sup>	£5
spicy mix, coriander	

## PLANCHA

<b>MONKFISH TAIL</b> <sup>DF</sup>	£24
peri-peri, piperrada, coriander	
<b>MACKEREL AJADA</b> <sup>DF, GF</sup>	£18
moscatel, garlic, parsley	
<b>SQUID INK RICE</b> <sup>GF</sup>	£18.5
cuttlefish, green pepper, calamari	

## CHARCOAL GRILL

<b>NATIVE LOBSTER</b>	£32/62
Bloody Mary sauce, triple cooked chips	
<b>WHOLE MARKET FISH</b>	£50
mojo verde, lemon	
<b>IBERICO PORK PRESA</b>	£23
Jerusalem artichoke, red wine sauce, apple	
<b>WHITE ASPARAGUS</b> <sup>VG</sup>	£14.5
romesco sauce, almond, hazelnut	