

## WINTER MENU

December 1<sup>st</sup> – March 1<sup>st</sup>

### PLATOS CHICOS + ENSALADAS

- burrata • roast tomatoes • basil £16
- raw artichoke • avocado • radicchio • grapefruit • almonds • manchego £18
- ✦ octopus carpaccio • lime • chilli • olive oil £18
- ✦ raw tuna • avocado • wasabi £19
- ✦ spiced crab • avocado • cucumber • cayenne £22
- ✦ roast scallops • chilli • parsley • lemon £28
- foie gras terrine • red pepper chutney £22
- ✦ vitello tonnato • capers • parsley • lemon £18

### PASTAS

- orecchiette • lemon • cream • parsley • parmesan £18
- paccheri • cacio • pepe • bottarga £18
- potato gnocchi • veal ragù • parmesan £22

### PESCADOS + CARNES

- ✦ seared organic cod • tomatoes • olives £28
- ✦ roast wild sea bass £36
- ✦ secreto ibérico pork £38
- ✦ blackened chicken £26
- ✦ suckling lamb shoulder £42
- ✦ grilled fillet steak (250 gms) £46
- ✦ grilled rib eye steak (350 gms) £38

### VEGETALES

- ✦ humita spiced corn • basil £9
- ✦ caramelised sweet potato £8
- ✦ roast domino potatoes £8
- ✦ broccoli • tomato • chilli • almonds £9
- ✦ roast cauliflower • truffle • parmesan £12
- ✦ brussel sprouts • chestnuts £9
- ✦ steamed spinach £7
- ✦ quinoa • roast squash • pomegranate • parsley £9
- ✦ avocado • cayenne pepper • black sesame £7

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

✦ Refers to lactose, sugar and gluten free (ask for buckwheat melba toast).

Please inform your waiter if you have any food allergies.