

# STARTERS

**Signature Handcrafted Ravioli - £13**

Wild mushrooms, truffle and thyme velouté, cheddar tuille (v, g)

**Risotto Mantecato - £12**

Roasted onions, broad beans, toasted hazelnuts, red wine reduction (v, n)

**Goat Cheese Panna Cotta - £11**

Cherry tomato compote, fresh basil pesto, roasted pine nuts (v)

**Shellfish Bisque - £11**

Velvety-rich broth served with a carabinero prawn

**Seared Scallops - £23**

Hand-dived scallops, sautéed chorizo, baby spinach, curry sauce

**Pan-Fried Quail Breast - £15**

Free-range quail, foie gras, gourmet crouton, rioja jus (g)

**Mesclun Salad - £11**

Mixed leaves, pomegranate, fig, pork scratchings, brie, wholegrain mustard dressing (g)

## MAINS

**Roasted Sea Bass - £22**

Line-caught sea bass, black rice, seaweed aioli, crispy leeks

**Baked Dover Sole - £28**

Wild dover sole, truffle mousse, vermouth velouté, steamed samphire

**Pan-Seared Sea Bream - £23**

Local sea bream, tomato and cilantro chermoula, smoked almond crumb (n)

**Sweet Potato Flan - £16**

Roasted shallots, grilled asparagus, parsnip crisp (v)

**Botanical Polenta - £15**

Fresh spinach and mushroom polenta, seared sage, cheddar crust (v)

**Grilled Chicken Breast - £18**

Corn-fed chicken, enoki mushrooms, creamy savoy cabbage, port gravy

**Roasted Duck Breast - £21**

Farm-raised duck, intense plum confit, dark chocolate jus

**Flame-Grilled Pork Chop - £22**

Free-range pork, caramelised apple, spiced mustard sauce

**Slow-Braised Lamb Shank - £23**

Grass-fed lamb, peppered swede with a rioja reduction

## SIDES

Broccolini with lime hollandaise - £5

Truffled mashed potatoes - £6

Sautéed buttery mushrooms - £6

Sage and parmesan polenta - £6

Buttered baby spinach - £6

Seasonal salad with house dressing - £5

## DESSERTS

### **Warm Apple Pie - £8**

Spiced with cinnamon, fir-infused custard (v, g)

### **Olive Oil Sponge - £9**

Honey cremeux, white chocolate, honeycomb crumb (v, g)

### **Chocolate Delight - £9**

Dark chocolate sphere filled with nougatine mousse, homemade cacao bean (v, n)

### **Grand Marnier Souffle - £11**

Orange crème anglaise, Cordon Rouge orange liqueur (v)

### **Shortbread Stack - £8**

Layered with fresh raspberries, whipped cream, vanilla ice cream (v, g)

### **Andalusian Cheese Board - £12**

A selection of four local cheeses, crackers, grapes, quince jelly (v, g)

## SWEET WINES

### **San Patricio Fino - £4**

Dry sherry, straw colour, dried flowers, light leathery notes, salted almonds

### **Manzanilla Alegría - £4**

Sweet sherry, hues of old gold, chamomile fragrance, a touch of salinity

### **Oloroso Dulce Canasta - £4**

Sweet sherry, mahogany colour, deep walnut, fig undertones, toasted sugar

### **Malaga Virgen Pedro Ximenez - £5**

Sweet Malaga, dark mahogany colour, caramel and coffee, notes of honey

### **Taylor's 10 Year Old Tawny - £6**

Sweet Port, deep red colour, delicate wood notes, rich mellow fruit, delicate nuttiness

Allergy key: (v) Vegetarian, (vg) Vegan, (g) Contains Gluten, (n) Contains Nuts  
For dietary requirements or food allergies please ask a waiter for assistance