

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 mouse, 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, golden colour, chamomile fragrance, a touch of salinity

Oloros Dulce Canasta - £4

Sweet sherry, mahogany colour, hints of 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, wood notes, rich mellow fruit, delicate nuttiness