



## SPRING SUMMER Á LA CARTE

### STARTER

**HAND DIVED SEARED FRESH SCALLOPS £12.50**

CARABINERO AND CORIANDER CRUSHED POTATOES, CAVA BEURRE BLANC

**PAN ROASTED QUAIL BREASTS £10.50**

RED ONION AND EDAMAME BEAN RAGOUT WITH CHARTREUSE JUS

**BEETROOT CURED SALMON £10.50**

RAW FENNEL AND CLEMENTINE SALAD WITH POMEGRANATE DRESSING

**CHICKEN AND DUCK LIVER PARFAIT £10.50**

PLUM CHUTNEY AND WARM BRIOCHE

**CARPACCIO OF LOCAL ROCK OCTOPUS £9.50**

COD BRANDADE, SMOKED SWEET PAPRIKA "PIMENTÓN DE LA VERA" AND PLANKTON

**ASPARAGUS AND WILD MUSHROOM TIAN £9.50**

SOFT POACHED HEN EGG, JAMON PATA NEGRA AND TRUFFLE OIL



*MAIN COURSE*

GRILLED SPICED TOFU IN ESCABECHE MARINADE, BABA GANOUSH £15.50

SERVED WITH TURMERIC AND GINGER SWEET POTATO

ROAST RACK OF LAMB DUSTED WITH RAS-EL- HANOUT £24.50

DAUPHINOISE POTATOES AND ROSEMARY JUS

CORN-FED CHICKEN BREAST £15.50

SAGE AND ITALIAN GRANA PADANO POLENTA WITH CRISPY PANCETTA

SEARED BEEF TENDERLOIN MEDALLIONS £24.50

BUTTERED WHITE TURNIPS, OXTAIL BON BON AND A RIOJA FUMÉE

MISO FLAVOURED COD WITH COD CHURROS, CARAMELISED FENNEL £23.50

GRILLED GIBRALTAR BAY SEA BASS £24.50

LEAF SPINACH, "CHORIZO DE CANTINPALO" AND A CLAM JUS

ROAST DUCK BREAST £24.50

KUMQUATS WITH A GINGER AND ACACIA HONEY GLAZE



*DESSERT*

CHILLED BLACK CHERRY AND CRÈME FRESH SOUFFLÉ **£8.00**

LEMON LANGUE DE CHAT AND VERBENA SORBET

CHOCOLATE BEETROOT **£7.50**

COCOA DUST AND A BEETROOT GLAZE

BAILEYS SCENTED CRÈME BRULÉE **£7.50**

MOROCCAN ORANGE AND ROSE WATER SALAD

ROASTED PINEAPPLE CORIANDER FINANCIERS **£7.00**

COCONUT SORBET WITH A VANILLA CREAM

FRESH REGIONAL CHEESES **£8.50**

MATURED FIG CHUTNEY