
WINTER SPECIALS

Indulge in these exclusive winter specials as we present our unique interpretation of contemporary Spanish dishes to elevate your dining experience. Each dish is meticulously crafted to capture the essence of Spain's vibrant gastronomic scene, celebrating hearty dishes and bold flavours.

Hare croquetas 11

Wild British hare slowly stewed with festive spices, Oloroso sherry and chocolate rolled in panko breadcrumbs. Served with tartar sauce

Our infamous croquetas are handmade daily to perfection

Pitu chicken rice 16

Saffron-infused rice topped with Asturian free-range cockerel and a piquillo pepper (g)

Made with pitu chicken, an Asturian breed of cockerel that roams freely in the mountains, developing a flavourful lean meat

Lacón 36





Served with boiled potatoes and confit savoy cabbage (g)

A famous dish from Galicia, lacón is a Spanish cured ham shoulder that has become an important family staple in the region, this dish is perfect to share for up to four guests

- Best paired with -

Lalama (2019)

*Mencía, Mouratón and Sousón. Ribeira Sacra
14.75 (150ml) | 32.75 (375ml) | 65 (750ml)*

 vegetarian  gluten-free  vegan  organic

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

