

Asador

SMALL PLATES

SNACKS

Marinated Mediterranean Olives	5
Warm Spiced Almonds (3, 7, 8A)	5
Whipped Feta, Honey, Thyme, Grilled Flatbread (1A, 1D, 7)	8
Nduja Arancini, Stracciatella, Basil Oil (1A, 3, 7, 9, 12)	8
Patatas Bravas, Garlic Aioli (3, 10)	8
Pan Con Tomate, Jamón Ibérico, Olive Oil (1A, 1D)	7

LAND

Lamb Chop, Spiced Labneh, Shaved Fennel Salad (7, 12)	14
Braised Beef Cheek Orzo, Bone Marrow Jus, Herb Crumb (1A, 1D, 7, 9, 12)	12
Jamón Croquette, Black Truffle Aioli (1A, 3, 7, 10)	10
Suckling Pig Belly, Olive Oil Crushed Potatoes, Pomegranate Jus (7, 12)	14
Grilled Chicken Thigh, Romesco, Walnut Salsa Verde and Jus (4, 8H, 9, 10, 12)	14

SEA

Seared Tuna, Nduja, Bell Pepper, Coriander and Lime (4, 12)	12
Grilled Gambas, Chilli and Garlic Sauce, Toasted Sourdough (1A, 1D, 2C, 7, 12)	18
Irish Dressed Crab, Chipotle Mayo, House Sourdough (1A, 1D, 2A, 3, 10)	19
Grilled Scallop, Garlic Butter, Herb Crumb (1A, 1D, 7, 14)	18

GARDEN

Heritage Tomato Tartare, Whipped Ricotta, Toasted Focaccia (1A, 7, 10, 12)	12
Carrot and Beetroot Salad, Ricotta, Salsa Verde, Natural Dressing (4, 6, 7, 8B, 10, 12)	14
Raviolo, Spinach and Ricotta, Egg Yolk, Brown Butter Sauce, Almonds (1A, 3, 7, 8A)	12
Mushroom Parfait, Pickled Wild Mushrooms, Sourdough (1A, 1D, 7, 12)	10
Roasted Celeriac, Walnut Salsa Verde, Lemon (4, 8H, 9, 10, 12)	12



MAINS

GRILLED FISH

Grilled Cod, Mussel and Saffron Chowder (4, 7, 9, 12, 14)	28
Monkfish Tail, Nduja, Chickpeas, Spinach (4, 12)	31
Market Fish Of The Day (2C, 4, 7, 12)	32
Grilled Halibut, Basque Peppers and Fennel Stew (4, 12)	38
All Served with Baby New Potatoes, Olive Oil & Herbs	

STEAKS

8oz Fillet	52
10oz Ribeye	49
10oz Smoked Sirloin	45
10oz Picanha	42
All Served with Hand Cut Fries, Overnight Tomato, Bone Marrow Jus	
All steaks (7, 9, 12)	

MAINS

Seafood Paella, Gambas, Monkfish, Octopus, Mussels, Saffron Rice (2C, 4, 9, 12, 14)	31
Ibérico Pressa, Fire Roasted Peppers, Walnut Salsa Verde (4, 8H, 10, 12)	34
Chicken Breast, Grilled Potatoes, Girolle, Sherry, Parsley (7, 9, 12)	27
Grilled Lamb Cutlets, Spiced Couscous, Ratatouille, Olive Jus (1A, 9, 12)	32
Picanha Burger, Aged Cheddar, Bacon Jam, Pickled Red Onion, Mustard Aioli (1A, 3, 7, 10, 12)	20

SHARING

Côte de Boeuf 32oz	110
Chateaubriand 18oz	115
Bavette 32oz	60
Spatchcock Chicken 32oz	42

All Served with Two Sides & Two Sauces

All sharing cuts (7, 9, 12) — additional allergens depend on chosen sides and sauces

SIDES

Portobello Mushroom, Garlic Butter, Herb Crumb (1A, 1D, 7)	6
Hand Cut Fries	5
Olive Oil Mash (7)	5
Herb Grilled Baby Potato (7)	5
Grilled Greens, Romesco, Almonds (1A, 1D, 8A, 8B, 12)	6
Tomato and Feta Salad (7)	6
Grilled Flatbread, Chimichurri (1A, 1D, 12)	5

SAUCES

Peppercorn Sauce (7, 9, 12)	3
Red Wine Jus (9, 12)	3
Chimichurri (12)	3
Salsa Verde (4, 10, 12)	3
Garlic Butter (7)	3

ALLERGEN KEY

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats)	8 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)
2 Crustaceans (A-Crab, B-Lobster, C-Shrimp)	9 Celery
3 Eggs	10 Mustard
4 Fish	11 Sesame Seeds
5 Peanuts	12 Sulphur Dioxide and Sulphites
6 Soya	13 Lupin
7 Milk	14 Molluscs

*Contains Unpasteurised Cheese
Please inform your server of any allergies or dietary requirements.

Sample Menu

