



## PARA PICAR

- + spiced nuts (ve) £6 | + gordal reina olives (ve) £6 | + quail eggs • spiced salt £6  
+ jamón Ibérico £26 | + isabel charcuterie • salame toscana • prosciutto di Parma • bresaola £18

## ENTRADAS

- + butternut squash and ginger soup • turmeric • crisp kale and seeds (ve) £14  
+ spiced tomato vampiro • chillies • avocado (ve) £16  
spring vegetable salad • bitter leaves • lightly truffled ricotta • blood orange (v) £16  
burrata • iberiko tomato carpaccio • basil • shallots (v) £20  
+ raw and cured salmon tartare • heritage tomato • wasabi • finger lime • avocado £20  
baked white Dorset crab • lemon £20  
+ hand dived scallop ceviche • radish • cucumber • dill £22  
beef crudo tartare • spices • quail egg £18  
+ parrilla octopus • romesco sauce £22

## ENSALADAS

- + Isabel salad • tomato • roasted vegetables  
avocado • toasted seeds (ve) £18  
radicchio salad • anchovy • parmesan • grapefruit £16  
+ fire roasted pumpkin • sweet potato • mixed leaves  
goat's cheese • pomegranate (v) £20  
corn salad • wood roasted peppers • crispy cuzco corn(v)  
£8 / £14

## PARRILLA

- grilled cod • spring greens • capers  
black olives • pine nuts £32  
+ parrilla sea bass • monk's beard • roast peppers £38  
fired clams • prawn butter • bottarga • fregola £34  
blackened chicken breast £28  
+ grass fed bavette £38  
+ grass fed sirloin • Dijon mustard and black pepper rub £42  
confit pork belly • honey glaze £30  
+ grilled picañha for two £70  
slow cooked short rib £34

## PASTAS

- baked semolina gnocchi alla Romana (v) £16  
ricotta truffle ravioli • wild mushrooms (v) £18  
rigatoni • slow cooked osso bucco • gremolata £24  
shaved black truffle £20

## VEGETALES

- + green salad (ve) £7  
humita spiced corn • basil (v) £9  
+ avocado • chilli • basil (ve) £7  
+ winter tomatoes • roast peppers (ve) £8  
+ roasted vegetables (ve) £7  
crisp domino potatoes (v) £8  
truffled polenta (v) £9  
coconut rice £6

