



A M A R I L L O

P I N C H O S

*Crêpe of Serrano ham and Raclette cheese  
with crispy pancetta*  
£4.50

Raw salmon belly and avocado nacho with Sriracha mayonnaise  
£4.50

Mushroom and truffle French toast dusted  
with rich cep powder  
£5

M E A T

Pickled and salted baby vegetable salad with  
smoked ham *croqueta*, goat curd and soft boiled quail egg  
£7.50

Aged Goosnargh duck breast wrapped in kombu, carrot and  
ginger purée served with aromatic duck consommé  
£18

F I S H

Bacalao: confit cod, parsley pomme purée  
and sauce *beurre blanc*  
£9

Pan roasted halibut, toasted rice panna cotta, sea vegetables  
and master stock broth  
£17

V E G E T A R I A N

Roasted beetroots with lavender milk curd,  
butter powder and cashews nuts  
£8

Egg yolk and split sauce ravioli with artichokes  
£13.50

S I D E S

Spinach, truffle and Parmesan salad  
£6

Tenderstem broccoli with sauce *béarnaise*  
£5.50

D E S S E R T S

Chocolate milkshake with black sesame ice cream,  
pistachio sponge and salted chocolate crumb  
£8

Meadowsweet *crème brûlée* with blackberries  
and yoghurt sorbet  
£7.50