

## HOUSE MENU

- Mini Picos de Pan Spicy Broad Beans
- Smoked Catalan Almonds
- Olives & Pickles
- Membrillo - a Quince paste, sweet accompaniment to cheese
- Homemade Bread
- Homemade Butterbean Hummus with Smoked Olive Oil

## CHEESES

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### Manchego

This 11-month minimum matured Manchego has aromas of leather and lanolin. It has a complex flavour with hints of caramel and spices, with a long, intense finish. Nutty and hard sheep's cheese.

### Canarejal Cremoso

Canarejal Cremoso A torta style cheese with a soft, silky centre and a fresh mushroom aroma. The flavour is mild, slightly sweet and richly creamy. Soft and gooey sheep's cheese.

### Monte Enebro

Monte Enebro An intense lingering flavour with hints of mushroom & pasture flower, with a distinct spiciness from the penicillin rind. A crumbly goat's cheese.

### Le Peral

Produced in a remote area of Asturias in northern Spain, La Peral is made at a family dairy using artisan methods. Wonderfully rich, creamy and distinct flavours. Blue-speckled cow's cheese.

## MEATS

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### Iberico Bellota Chorizo

This sausage is simply seasoned with salt, garlic and mild, smoked pimenton de la Vera, creating a perfect balance between the smokiness of the spice and the rich flavours of the acorn-fed pork.

### Iberico Bellota Salchichon

This salchichon (equivalent to Italian salami) is simply seasoned with salt & black pepper, allowing the rich flavours of the acorn-fed pork to come clearly through.

### Chestnut-fed Serrano Ham

Cured in the traditional method, but the pigs feed on chestnuts, giving the ham a sweeter flavour.

### Sobrasada

A semi-cured spreadable form of charcuterie made from paprika and pork. The blend of finely minced lean and fat create a slightly fibrous texture with a rich mouth feel, balanced by a distinct warmth from the pimenton picante.

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Served Monday and Tuesday **6:00pm - 8:30pm - £25.00** per person

Please note a discretionary service charge of **12.5%** will be automatically added to the bill

