

# EARLY BIRD

£17.50

*Choose 3 dishes from the selection below*

## **TOMATO BREAD (VG)**

Organic cold pressed extra virgin olive oil, garlic, smoked Pimentón de la Vera.

## **PADRÓN PEPPERS (VG)**

Little green peppers, some hot, some not, with Maldon sea salt.

## **PATATAS BRAVAS (V)**

Crispy potatoes with brava sauce and alioli.

*Vegan option available (without alioli).*

## **TORTILLA DE PATATAS (V)**

Soft and juicy in the centre, free-range eggs with rich, deep orange yolks, confited onions and potatoes.

## **ARROZ NEGRO**

Signature creamy black rice with squid, cuttlefish ink, alioli.

## **ESCALIVADA (V)**

Charcoal grilled aubergine, Piquillo peppers from Navarra, roasted onion, tomato bread.

## **MANCHEGO D.O.P.**

Pasteurised Manchega sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly.

## **GRILLED PURPLE SPROUTING BROCCOLI (VG)**

Ajo blanco sauce, grapes and cold pressed organic extra virgin olive oil.

## **CALAMARES**

Crispy baby squid with alioli and lemon.

## **IBÉRICO HAM CROQUETAS (x4)**

Creamy Ibérico ham croquetas.

## **JAMÓN SERRANO DUROC**

Duroc breed Serrano ham, air cured for 22 months.

## **CHARCOAL GRILLED CHICKEN SKEWERS**

Andalusian style with mojo picón sauce, pickled watermelon radish, rocket salad.

## **MACKEREL ESCABECHE**

With fennel, shallots, carrots, olives, tarragon and watercress.

## **CHORIZO**

Sautéed with green beans, piquillo peppers, red onions and Fino sherry.

*T&Cs Early Bird menu valid Monday - Friday between 17:00 & 18:30 only. Restaurant only. Booking required. A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.*