

## SMALL

Cheese stones, parmesan, Manchego cream, cocoa butter <sup>(V/GF)</sup>	1.5 each
Truffle bomb, 'liquid' potato soufflé, truffle 'spaghetti' <sup>(GF)</sup>	9.5
Napolitan cracker, rice cracker, anchovies, black olive, tomato powder <sup>(V/GF)</sup>	5
Olive oil coca bread <sup>(V)</sup>	5

## STARTERS

Kale citrus salad, mixed Valencian citrus, three tomatoes dressing, cashew nuts <sup>(V/GF)</sup>	14
Seasonal cherry tomatoes, tomato snow, sundried tomato emulsion <sup>(V)/GF)*</sup>	12
Scottish hand-dived scallops tiradito, aji amarillo, dill sauce <sup>(GF)*</sup>	17
Stone bass ceviche, dried corn, kafir lime, tiger milk <sup>(GF)</sup>	13
Fried red soft-shell crab, spicy mayo <sup>(GF)</sup>	14
Crispy beef tartar, cured egg yolk, capers, mustard seeds <sup>(GF)</sup>	18
Beef cheeks, red curry stew, coriander, mint, coconut foam <sup>(GF)*</sup>	17
Mini pulled pork bun, braised shredded pork, kimchi sauce	9.5 each

## SOCCARAT

Soccarat: crispy caramelised thin layer of seafood stock and bomba rice <sup>(GF)</sup>	9
<i>Straight line is our suggested path. Please feel free to mix and match</i>	
Soccarat > Shrimp > Safron Aioli	15
Soccarat > Teriyaki chicken > Shichimi Aioli	13
Soccarat > Artichokes > Coriander Aioli	12.5

## SKEWERS

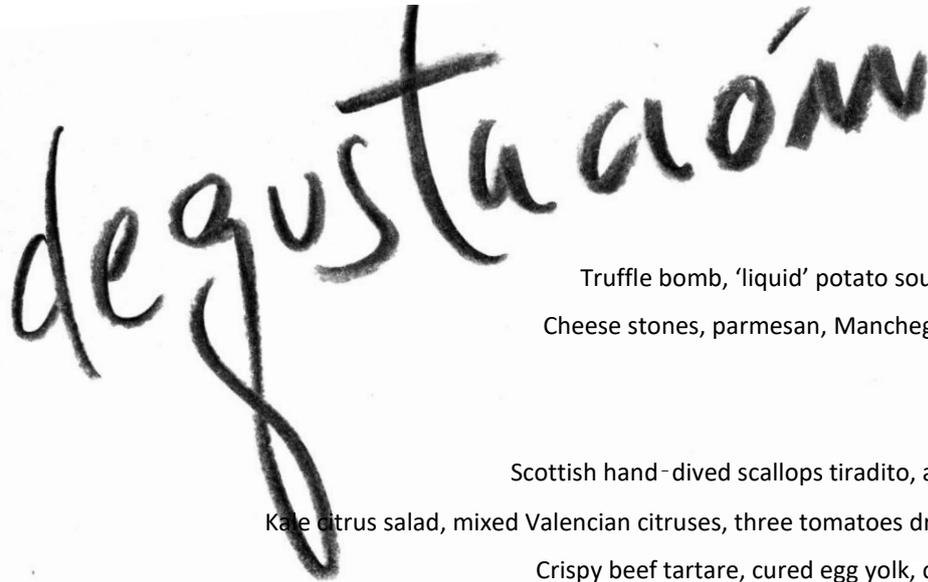
	<i>(serves 2)</i>
Prawns, tomato salsa <sup>(GF)</sup>	12
Monkfish, spicy miso <sup>(GF)</sup>	14
Chicken, kimchi sauce <sup>(GF)</sup>	9
Iberian pork, 'mojo verde' sauce <sup>(GF)</sup>	14
Broccoli, satay sauce <sup>(V)/GF)</sup>	7

*Entrantes*

TASTING MENU

*Minimum of two guests and for the whole table  
£85 per person*

Lunch/Noon to 2pm  
Dinner/Monday to Thursday from 6pm to 9pm  
Friday to Saturday from 6pm to 9.30pm



degustación

Truffle bomb, 'liquid' potato soufflé, truffle 'spaghetti' (GF)  
Cheese stones, parmesan, Manchego cream, cocoa butter (V)

Scottish hand-dived scallops tiradito, aji amarillo, dill sauce (GF)\*  
Kale citrus salad, mixed Valencian citrus, three tomatoes dressing, cashew nuts (V/GF)  
Crispy beef tartare, cured egg yolk, capers, mustard seeds (GF)

Trio of brochetas (GF)

Chicken in kimchi, Monkfish in spicy miso, Broccoli in satay

Marinated Scottish skate wing with sweet chili miso (GF)

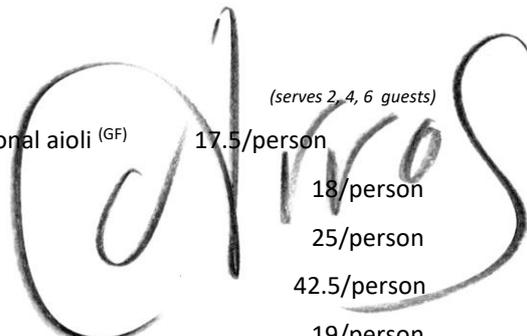
Grilled cauliflower (V/GF)

Paella Valenciana, rabbit, chicken, Garrofo bean, rosemary, traditional aioli (GF)

Pineapple, coconut ice cream, rum syrup (V)

Giant cookie, macadamia nuts, Araguani chocolate, vanilla ice cream (V)

● TRADITIONAL RICE

Paella Valenciana, rabbit, chicken, Garrafo beans, rosemary, traditional aioli <sup>(GF)</sup>	17.5/person	<i>(serves 2, 4, 6 guests)</i> 
Vegetable paella, seasonal vegetables, traditional aioli <sup>(V/GF)</sup>	18/person	
Mediterranean, cuttle fish, tiger prawn, sea bream, ñoras aioli <sup>(GF)</sup>	25/person	
Lobster, cuttle fish, ñoras aioli <sup>(GF)</sup>	42.5/person	
Black ink rice, Basque cod, sugar snaps, pil pil emulsion <sup>(GF)</sup>	19/person	
Iberian presa, black garlic aioli <sup>(GF)</sup>	27.5/person	
CALDOSO: Wet rice hot pot		<i>(serves 2)</i>
Whole lobster, chicken, cuttle fish, seasonal vegetables		40/person

■ CONTEMPORARY RICE

Seasonal vegetables, coriander aioli <sup>(V/GF)</sup>	24
Octopus and green chard, smoke octopus, spring onions, coriander aioli <sup>(GF)</sup>	25
Smoke 'dashi' eel, katsuobushi, white sesame seeds, black garlic aioli <sup>(GF)</sup>	32
Black squid ink rice, calamari, artichokes, dill, traditional aioli <sup>(GF)</sup>	23
Wood pigeon breast, wild mushrooms, rosemary, porcini aioli <sup>(GF)</sup>	29
Quique Dacosta's Black ash rice	19

FROM WOOD		TO CHARCOAL	
Grass-fed Cornwall <sup>(GF)</sup> tomahawk, 40 days aged <i>(please allow 35 min/serves two to four guests)</i>	110	Grass-fed Cornwall ribeye <sup>(GF)</sup> 32 days aged with chimichurri	28
Whole brill <sup>(GF)</sup> with grilled lemon, parsley <i>(serves two to four guests)</i>	80	Marinated Scottish skate wing <sup>(GF)</sup> with sweet chili miso	29
Fresh lobster <sup>(GF)</sup> with chili crab dressing	Whole 65 Half 33	Lincolnshire rack of pork glazed with purple shiso, tomato crust	24

SIDES

Grilled cauliflower <sup>(V/GF)</sup>	7
Roast potatoes <sup>(V/GF)</sup>	5
Grilled baby gem <sup>(V/GF)</sup>	6
Seasonal wild mushrooms <sup>(V/GF)</sup>	19
Seasonal vegetables <sup>(V/GF)</sup>	11

AIOLIS

Traditional <sup>(V/GF)</sup>	3
Black garlic <sup>(V/GF)</sup>	4.5
Ñoras pepper <sup>(V/GF)</sup>	4
Coriander <sup>(V/GF)</sup>	3
Porcini <sup>(V/GF)</sup>	4