

# LUNCH MENU

Available Monday to Friday 11.30am to 5pm

## TRÍO DE TAPAS

£18 per person

Choose one tapa from each section

### Bollín de chorizo

small bread bun filled with chorizo, finished with Ibérico pork lardo. A classic Asturian snack

### Corn torto with Cabrales

a crisp corn soufflé topped with soft scrambled egg, caramelised onion & Cabrales blue cheese

### Hare croquetas

wild British hare croquetas with caper alioli



### Hake fritters

lightly-battered hake with a jalapeño & padrón pepper sauce, finished with pil pil

### Aubergine & Asturian cheese

roasted aubergine filled with Tres Oscos cheese, honey vinaigrette & hazelnut pesto

### Pickled seasonal vegetables

salad of marinated seasonal vegetables, cherry tomatoes & chicory on a bed of green pea purée



### Lazy omelette with cod

open omelette made with Cackleberry Farm eggs, confit cod, pil pil sauce & Basque piparra peppers

### Octopus & papada


pan fried octopus & confit pork papada with chipotle mayonnaise & fresh herbs





### Grilled squid

with squid ink sauce, rice & our lemon oil

*\*Ask our staff about our gluten-free and vegetarian lunch menu options*


## RIBEYE LUNCH


Choose one tapa from the first section above and enjoy  
with grass-fed Black Angus, 28-day aged ribeye  for £24

 vegetarian  gluten-free  vegan  vegan option available. Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Available for up to 6 guests per table dining. Additional guests may dine from our a la carte menu. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.



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