



Discover a balance between the flavours of Britain's boldest seasonal ingredients, and the taste of traditional Basque cuisine. Head Chef, Ruben Briones, draws inspiration from his Iberian roots to offer a selection of small plates and heartier sharing dishes — each one an authentic taste of the Basque Country.

Ametsa team



Tapas

Trio of roots, potatoes, beetroot gazpacho (V)	8
Endive and Idiazabal cheese gratin, panceta de Leon, pomegranate vinaigrette (V)	9
Egg, potato, Beasain morcilla and piquillo peppers (V)	10
Duck foie gras terrine, onion marmalade	15
Iberian Joselito ham croquetas	6
Steak tartare, bone marrow, Perigord sauce, talo soufflé	13
Cornish squid in black ink sauce, crispy rice	11
Cod's kokotxa in pil pil sauce	12
Grilled rock octopus, spiced cassavas, saffron mayonnaise	16

Principales

Wild mushroom rice, black truffle vinaigrette (V)	13
Seafood and lobster broth rice	19
Hake with clams in salsa verde	18
Monkfish and panadera potato stew, saffron and shellfish sauce	21
Slow roast ox cheek, red wine pear, fig and prune	18
Acorn-fed Iberian pork presa, sweet potato and crisps	16

Guarniciones (Not included)

Seasonal vegetables	4
Triple cooked chips	5
Olive oil confit piquillo peppers	5
Green leaves	4
Wrinkled potatoes, mojo verde	5

Postres

Patxaran sabayon, fruit salad, pineapple ice cream	7
Three textures of cheese	8
Chocolate, hazelnut, bitter orange	8
Pan-fried torrija, piña colada	7
Spanish cheese board	£6 supplement

(V) Vegetarian alternative available

All prices are inclusive of VAT and a discretionary service charge of 12.5 per cent will be added to your bill.

All of our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients so please let us know if you have a food allergy or intolerance before ordering. Full allergen information is available, please ask a team member for details.