

Sample Menu

Starter

Artichoke velouté £7.50

Silky artichoke velouté, crispy artichoke, pomegranate

Cod croquettes & artichoke £8.50

Crispy cod croquettes, artichoke, Ibérico ham

Pernil Ibèric £8.50

Iberico ham, mango, tarragon, endive, pomegranate

Pork trotters carpaccio £ 8.00

Delicate carpaccio of pork trotters terrine, mustard and honey, endive

Vieires amb arròs negre £11.50

Scallops, squid ink rice, mussels, prawn sauce, parsley oil

Main

Cassola de peix – £24.50

Monkfish, red mullet, prawns, clams, new potatoes, fish broth

Catalan truffade £13.50

Catalan potato truffade, spinach, pinenuts, mushroom sauce, green leaves

Conill de pagès £18.50

Rabbit, silky white wine vinaigrette, crushed potato, romanesco broccoli

Mountain Lamb (for two, £21.00 pp)

Slow cooked, rosemary-flavoured roast shoulder of lamb from Aragón, ratte potatoes, winter vegetables. A La Cuina favourite

Octopus £22.00

Slow cooked octopus, potato, paprika, salad, allioli

Prime fillet of Welsh Beef £26.00

Prime fillet of Welsh beef, spinach & pine nut truffade, Priorat reduction jus

Dessert

Braç de gitano £7.50

Traditional roulade of soft sponge with berries and cream

Chocolate tart £7.50

Chocolate ganache, red berries coulis, caramelised orange

Flan de taronja £7.50

Refreshing smooth orange mousse garnished with almonds

Garrapinyats £7.50

Caramelised almonds, Moscatell sweet wine. Simply Catalan

Selection of artisan Catalan cheeses £10.00

Our finest goat and sheep cheeses from artisan producers in the Catalan Pyrenees