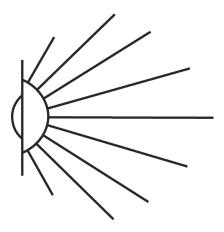
SNACKS

Bread, smoked butter, charcoal salt - 3.5 Salted almonds - 4 Gordal olives - 4.5 Padron peppers - 5 Marinated Cantabrian bogerones - 5.5

APERITIVO

Calimocho - 6.5
Negroni - 8.5
Xeco fino sherry - 7
Xeco amontedillo sherry - 7
Santiago martini - 8.5
Vermut rosso - 6.5
Vermut Blanco 6.5



PILGRIM

PLATES

Mussels, smoked saffron caldo - 6.5
Heritage tomatoes, Cantabrian anchovies, oregano - 7
Runner beans, sofrito, smoked tomatoes - 7
Artichokes, aioli, black olive, Garroxta goats cheese - 8
Coal-roasted beets, whipped chickpeas, seeds - 8
Heritage potatoes, pancetta, egg - 8
Scallops, sobrasada, migas crumbs - 9
Charred leeks, Peral Azul cheese, walnut - 9
Salt-baked squash, Scottish girolles, almond butter - 9

FROM THE HEARTH

Wood-fired whole Brixham plaice, smoked butter - 16 Pork belly, piquillo pepper emulsion - 17 Pluma Iberica pork, gordal olive salsa - 200g - 22 Chargrilled monkfish tail, pimenton glaze - 23 Cornish hake, salsa verde 300g -28 Salt-aged sirloin, Castilian salsa - 350g - 35

DESSERT

DIGESTIVO Calimocho old fashioned - 9 Libamus dulce de Mencia - 9 Otola aguadiente - 5 Saint James tart, burnt apple, milk ice-cream - 6 Manchego, hazelnuts, olive oil crackers (100g) - 12

Bottomless, filtered still or sparkling 'Charity' water 2.5 All profit from sale of this water goes directly to The Movember Foundation.

