

MENU

{recommended accompaniment suggested}

Almendras larguilla <i>{BEST WITH Manzanilla La Gitana}</i> <i>Larguilla almonds in the shell</i>	£2.00
Gordal al romero <i>{BEST WITH Manzanilla La Gitana}</i> <i>Gordal olives marinated with preserved lemons and rosemary</i>	£2.25
Espáragos de Navarra <i>{BEST WITH Manzanilla La Bota}</i> <i>Pickled white asparagus from Navarra served with piquillo dressing</i>	£4.75
Pan con tomate de Pepito <i>{BEST WITH Fino 'Tio Pepe'}</i> <i>Tomato tartar with crispy bread</i>	£3.25
Bacalao ahumado con salmorejo <i>{BEST WITH Fino 'Tio Pepe'}</i> <i>Smoked Scottish cod with salmorejo</i>	£5.25
Buey de mar <i>{BEST WITH Puerto Fino}</i> <i>Devon Crab salad served in the shell</i>	£7.25
Gilda <i>{BEST WITH Amontillado Viña AB}</i> <i>Pickled anchovy, chilli, black olive and tomato cherry skewer</i>	£3.75
Pate de pato y gelatina "del Duque" <i>{BEST WITH Amontillado 'Del Duque', Oloroso 'Matusalem'}</i> <i>Duck liver paté with "del duque" jelly</i>	£4.50
Carpaccio de ciervo <i>{BEST WITH Oloroso seco 'Alfonso', Amontillado 'del Duque'}</i> <i>Carpaccio of Buckinghamshire venison with confited Jerusalem artichokes</i>	£6.25

IBERICOS

Cured meats from the Ibérico pig in western Spain.

Free-range, semi-wild, acorn-fed; the ultimate charcuterie

Jamón ibérico pata negra (Montesano, Extremadura) £15.50

{BEST WITH Fino 'Tio Pepe', Palo Cortado}

Hand-carved black pig Ibérico ham

Lomo ibérico (Noblanza S.R.C from Jabugo) £7.25

{BEST WITH Oloroso Seco Antique}

Cured ibérico pork loin

Morcón ibérico (El Valle de los Pedroches, Cordoba) £5.50

{BEST WITH Oloroso Seco 'Alfonso'}

The king of chorizos

Picos ibéricos de Jabugo £6.25

{BEST WITH Amontillado Del Duque}

Mini salchichón from Jabugo, the ham capital

Chacinas ibéricas £6.50

{BEST WITH Fino 'Tio Pepe' or Palo Cortado}

Cured Iberico meats

Higos en chocolate £4.75

{BEST WITH Pedro Ximénez 'Nectar' or Pedro Ximénez 'Noe'}

Figs coated with dark chocolate

QUESOS

Flor de esgueva, Peñafiel, Castilla León £4.75

{BEST WITH Amontillado, Viña AB}

Sheep – cured 8 months

'Valdeón', Asturias £4.75

{BEST WITH Palo Cortado}

Blue cheese (cow)

Mahón, Mallorca £4.75

{BEST WITH Amontillado Viña AB or Oloroso 'Matusalem'}

Soft cow's cheese

Galletas de queso Boffard y pera £3.75

{BEST WITH Oloroso Dulce '1847'}

Boffard cheese biscuits with pear

Cuajada con miel (Basque country) £2.75

{BEST WITH Moscatel}

Light curd cheese with honey

Tabla de queso £6.75

{BEST WITH Amontillado Viña AB or Palo Cortado}

Cheese selection