

# LUNCH

## STARTERS FROM THE LAND

### MORCILLA £9

SPANISH BLACK PUDDING, APPLE, CARAMELISED ONIONS

### CHURRASCO SAUSAGES £8

BARBECUE SAUSAGES, FRESH FIG, STICKY CIDER GLAZE

### WARM BEEF SALAD £9

SEARED MARINATED BEEF, PEANUT DRESSING, PEAR SALAD

### STEAK TARTARE £12

GINGER & SOY BEEF, STICKY SESAME GLAZE, SPRING ONION, CHIVE AÏOLI, STRAW FRIES

### KIC £10

CRISPY LAMB, SUMMER BERRY & BASIL JAM, RANCH DRESSING

### SUMMER BBQ PINCHO £12

CHARRED IBERIAN BLACK PIG, MOJO VERDE, CONFIT LEMON, RADISH

### CHICKEN FAJITA TACOS £12

CHARGRILLED CHICKEN, SOUTH AMERICAN SEASONING, ONIONS, PEPPERS, PICO DE GALO

## STARTERS FROM THE SEA

### CHARRED BARBECUE SQUID £10

MARINATED SQUID, SAFFRON AÏOLI, GAZPACHO

### SALT 'N' PEPPER PRAWN TACOS £12

SALT 'N' PEPPER SEASONED TEMPURA PRAWNS, PEPPERS, BARBECUE AÏOLI

### GARLIC KING PRAWNS £12

KING PRAWNS, GARLIC, SMOKED CHORIZO, CHARRED SOURDOUGH

### LOBSTER MAC 'N' CHEESE PIE £12

MINIATURE PIE, MACARONI CHEESE, LOBSTER

### SEARED SCALLOPS £12

SCALLOPS, CRAB, SEA HERBS

### SALT 'N' PEPPER CRAB £12

CRISPY TEMPURA SOFT SHELL CRAB, PIRI PIRI, PICKLED PEPPERS

For your own safety, please make our staff aware of any food allergies or intolerances before you order your meal.  
All dishes are subject to change without prior notice due to non-availability of ingredients.

## STARTERS FROM THE FARM

### CHEESE FONDUE (V) £9

CRISPY CHEESE, TOMATO SALSA, GUACAMOLE, DIPPING CHEESE FONDUE

### AUBERGINE FRITTERS (V) £8

CRISPY AUBERGINE FRITTERS, MORISH HUMMUS

### BLUE CHEESE PANNA COTTA & BEETS (V) £8

BLUE CHEESE PANNA COTTA, BEETROOT, SUGAR CANE HONEY

### HERITAGE TOMATO (V) £8

SEASONED HERITAGE TOMATO, MICRO BASIL, PICKLE SHALLOTS, CUCUMBER SORBET, FETA OLIVE SALSA, CHIVE TUILLE

### SPICED MUSHROOM TACOS (V) £12

SAUTÉED MUSHROOMS, CURRY SPICE, MANGO, CREAM, CORIANDER

## GRILL & DELI

### MAPLE ROASTED CHICKEN £12

MAPLE-GLAZED CHICKEN, SMOKED CHORIZO, AGED GOUDA CHEESE, SUMMER LEAVES, PICKLED BEETS, BOURBON & WHOLEGRAIN DRESSING

### STEAK SANDWICH £16

CHARGRILLED STEAK, CARAMELISED ONIONS, PEPPER SAUCE

### CHICKEN FONDUE £15

OVEN-ROASTED CHICKEN BREAST, SMOKED CHORIZO & LEEK, SAUTÉED POTATOES, THREE CHEESE FONDUE, FRESH TOMATO, MIGAS & TRUFFLE OIL

### STEAK PICA PAU £16

CHARGRILLED MARINATED STEAK, SAUTÉED POTATOES, MUSHROOMS, PICA PAU MUSTARD SAUCE

## HOUSE SIGNATURE

### TRADITIONAL IBERIAN BLACK PIG £30

IBERIAN BLACK PIG, SAUTÉED POTATOES, RED ONION SALSA

### BLACK PIG SCHNITZEL £22

SAUTÉED POTATOES, COURGETTE, TOMATO, SPINACH & PARMESAN SAUCE

For your own safety, please make our staff aware of any food allergies or intolerances before you order your meal.  
All dishes are subject to change without prior notice due to non-availability of ingredients.

## SHELLS & FISH

FISHMONGER'S TAIL MARKET PRICE

WHATEVER OUR FISHMONGER, CALLUM, HAS FRESH FOR US EACH DAY

KING PRAWN CAESAR SALAD £16

KING PRAWNS, TOSSED CRISPY LEAVES, PARMESAN CHEESE, TOMATO, CAESAR DRESSING, CRISPY CALAMARI

SEABASS & CRISPY SQUID £16

SEARED SEABASS, SOY & GINGER GLAZE, TENDER STEM BROCCOLI, CRISPY MARINATED SQUID

TEMPURA SWEET & SOUR MONKFISH £18

CRISPY TEMPURA MONKFISH TAIL, PICKLED PEPPERS, HOT SWEET & SOUR SAUCE

LANGOUSTINE SUPPER £20

CHARGRILLED LANGOUSTINES, GARLIC BUTTER, HAND-CUT-SKIN-ON FRIES

ROAST COD & TRUFFLE £20

ROASTED COD, SAUTÉED POTATOES, CHEESE, LEEK SAUCE, TRUFFLE OIL

## VEGETARIAN

SPICE TRAIL SHEPHERD'S PIE £18

FLASH-FRIED VEGETABLE MEDLEY, CURRY SPICES, FRESH TOMATO, CORIANDER, PANEER

MUSHROOM MOUSSAKA £18

CHARGRILLED AUBERGINE, MUSHROOM RAGU, FETA CHEESE, HUMMUS & SWEET POTATO