

DEHESA

FISH TAPAS

- Salt Cod Croquetas with Romesco Sauce £4.75
Chorizo Crusted Hake with Purple Sprouting Broccoli, Mussels and Saffron £7.50
Seared Scallops with Cauliflower Purée, Crispy Jamon and Sherry Caramel £9.25
Spiced Line Caught Tuna Carpaccio with Dried Olives, Capers and Preserved Lemon £6.00
Prawns a la Plancha with Saffron Potatoes, Piquillo Peppers, Chilli and Prawn Essence £6.75

MEAT TAPAS

- Chorizo a la Plancha £4.00
Confit Old Spot Pork Belly with Rosemary Scented Cannellini Beans £6.25
Braised Shoulder of Lamb with Gnocchi, Wild Mushrooms and Speck £7.75
Roast Pigeon Breast with Jerusalem Artichokes, Cavolo Nero, Chestnuts, Quince Sauce £7.50
Chargrilled Venison with Parsnip Purée, Gremolata & Pickled Walnuts £6.75
Sauté Duck Livers with Manzanilla, Caramelized Onions, Raisins, Pinenuts and Migas £5.00

VEGETABLE TAPAS

- Classic Tortilla £4.00
Courgette Flowers with Monte Enebro and Honey £7.40
Radicchio, Rocket and Pear Salad with Walnut Dressing £4.00
Beetroot Carpaccio with Caprini Fresco, Pinenuts and Merlot Dressing £4.50
Parmesan Crusted Salsify with Wild Mushrooms, Shallots and Aged Balsamic £5.00
Spiced Butternut Squash with Chili, Ricotta and Marcona Almonds £4.75
Patatas Fritas with Romesco Sauce and Alioli £3.50

PUDDINGS

- Home Made Cantucci & Bitter Chocolate Truffles with Vin Santo £8.65
Soft Chocolate Cake with Frangelico Ice Cream £5.25
Perfect match with a glass of Pedro Ximenez
Poached Pears with Moscato Zabaglione and Muscat Grapes £5.25
Great with a glass of Moscato Rosa
Apple Frittelli with Amaretto Ice Cream £5.25
Lovely with a glass of Moscatel
Calasparra Rice Pudding with Stewed Quince and Cinnamon Ice Cream £5.25
Delicious with a glass of Brachetto d'Aqui from Alasia

SWEET WINES & PORT

- Vin Santo Tegrino 2004, Cantine Leonardo da Vinci
50ml Glass £5.85, 500ml Bottle £58.50
Brachetto d'Acqui, Araldica Alasia 2008, Piedmont
125ml Glass £6.25, 750ml Bottle £24.50
Franz Haas Moscato Rosa 2007, Alto Adige
50ml Glass £7.85, 375ml Bottle £59.00
Castelfeder Gewurztraminer Passito 2005, Alto Adige
50ml Glass £8.00, 375ml Bottle £60.00
Moscatel, Emilin, Lustau
50ml Glass £3.25, 750 ml Bottle £48.75
Pedro Ximenez, Fernando de Castilla
50 ml Glass £5.75, 500 ml Bottle £57.50
Smith Woodhouse 10 year old Tawny Port
125 ml Glass £7.50, 750 ml Bottle £44.50

We take reservations Monday to Friday for lunch and dinner and Saturday for dinner only

VAT at 15% rate is included. The majority of any credit card gratuity will go to your server.

The remainder will be distributed amongst all the other staff.

Please note that due to license restrictions we can only serve alcoholic drinks with a table meal.

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CHARCUTERIE, CHEESE & BAR SNACKS

Olives £2.25, Caperberries £2.45, Mixed Nuts & Pulses £1.25, Marcona Almonds £3.00
Guindillas £2.75, Boquerones £3.25, Quails Eggs £3.75
Pate of The Day with Crostini £4.75, Padrón Peppers £3.65
Buffalo Mozzarella with Olive Tapenade and Crostini £4.50
Chargrilled Country Style Bread with Aioli or Olive Oil £2.50

HAMS ON THE BONE

Teruel Ham D.O.P., Aragón £8.95
Jamon Iberico de Bellota "5J" Cinco Jotas, Jabugo £13.00

HAMS OFF THE BONE

Pablo León Serrano, Castilla y León £7.60
Proscuitto di Parma, Emilia-Romagna £8.00

CHARCUTERIE

Spanish Selection

Chorizo Magno, Salchichon, Morcón, Lomo
Mild Chorizo, Salami, Ibérico Pork with Oregano, Paprika edged loin
£8.75

Italian Selection

Salami Toscano, Speck, Finocchiona, Capocollo
Delicately Spiced Salami, Smoked Ham, Fennel Salami, Cured Neck of Pork
£8.75

CHEESE

Spanish Selection

Picos Blue, Mahón, Torta de Barros
Cow and Goats Milk (Leon), Cows Milk (Menorca), Ewes Milk (Extremadura)
£8.60

Italian Selection

Taleggio, Gorgonzola, Pecorino Nero
Cows Milk (Lombardy), Cows Milk (Piedmont), Sheeps Milk (Tuscany)
£8.60

Three Manchegos with Membrillo £7.25

Three Hard Italian Cheeses with Truffle Honey £7.25

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