

# DEHESA

## FISH TAPAS

- Salt Cod Croquetas with Romesco Sauce £6.00  
Grilled Hake with Chorizo Mash, Clams and Cider Sauce £6.75  
Scallop a la Plancha with Jerusalem Artichoke Puree, Avruga Caviar and Truffle Dressing £4.50 (each)  
Cherry Wood Smoked Trout with Heritage Carrots, Beetroot and Almond Dressing £5.75  
Venetian style Sardine with Sautéed Onion, Sultanas and Pine Nuts £4.25  
Prawns Sautéed with Garlic, Parsley, Chilli and Fino Sherry £7.50

## MEAT TAPAS

- Grilled Chorizo with Smoked Aubergine and Paprika Oil £5.25  
Confit Old Spot Pork Belly with Rosemary Scented Cannellini Beans £6.95  
Chargrilled Salt Marsh Lamb Chops with Lambs Tongue, Girolles and Mint Aioli £10.50  
Chargrilled Beef Onglet with Slow Cooked Turnips, Swede and Salsa Verde £7.50  
Braised Oxtail with Bramata Polenta, Cavolo Nero, Bone Marrow and Fresh Chilli £7.50  
Free Range Chicken and Fig Pinchos with Farro & Herbs £6.75

## VEGETABLE TAPAS

- Classic Tortilla £4.75  
Courgette Flowers with Monte Enebro and Honey £7.95  
Malfatti with Sage Butter, Trompette and Parmesan £5.25  
Cauliflower Risotto with Free Rang Egg and Black Truffle Dressing £6.75  
Buffalo Mozzarella Salad with Cornichons, Capers, Anchovies and Toasted Pine Nuts £5.25  
Patatas Fritas with Romesco Sauce and Alioli £3.75  
Mixed Leaf Salad with Balsamic Dressing £3.75

## PUDDINGS

- Home Made Cantucci & Bitter Chocolate Truffles with Vin Santo £8.85  
Chocolate Cheesecake with Pistachio Ice Cream £5.95  
*Perfect match with a glass of Pedro Ximenez*  
Calasparra Rice Pudding Brulée with Moscatel Raisin and PX Ice cream £5.95  
*Try with a glass of Moscato Rosa*  
Lemon Doughnut with Blood Orange Curd, Caramelized Blood Oranges and Whipped Cream £5.95  
*Lovely with a glass of Marsala*  
Medjool Date with Mascarpone, Quince Syrup and Pistachio £2.75 (each)  
*Great with Coresia di Morgassi*

## SWEET WINES & PORT

- Vin Santo, Tegrino 2005 Cantine Leonardo da Vinci  
*50ml Glass £6.00, 500ml Bottle £60.00*  
Franz Haas, Moscato Rosa 2008, Alto Adige  
*50ml Glass £8.25, 375ml Bottle £62.00*  
Cortesia di Morgassi, Piedmont  
*50ml Glass £4.80, 500ml Bottle £48.00*  
*Marsala Superiore Dolce, Luratolo NV*  
*125ml £5.25, 750ml £31.50*  
Moscatel, Emilin, Lustau  
*50ml Glass £4.50ml Bottle £65.50*  
Pedro Ximenez, Fernando de Castilla  
*50 ml Glass £6.25 500 ml Bottle £60.00*  
Smith Woodhouse 10 year old Tawny Port  
*125 ml Glass £8.00, 750 ml Bottle £48.00*

**VAT is included at 20%.**

**A discretionary 12.5% gratuity will be added to your bill. This will be shared amongst all staff. Please bear in mind that the menus are subject to change due to availability and market prices.**

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## BAR SNACKS

Olives £3.00, Smoked Almonds £3.00  
Chargrilled Country Style Bread with Aioli or Olive Oil £2.55  
Guindillas £2.80, Boquerones £3.25, Quails Eggs £3.85, Pork Rillions £3.00  
Roast Root Vegetables Empanada with Goat's Curd and Honey £3.50  
Warm Bocconcini Di Capra with Roasted Vine Cherry Tomato and Balsamic Reduction £4.25  
Chicken Liver and PX Paté with Crostini £3.80, Padrón Peppers £4.25

## HAMS

Jamón Ibérico de Bellota, Castro y González, Castilla-León £14.90  
Jamón de Teruel, Soincar, Aragon, D.O.P £8.40  
San Daniele, Aimaretti, Friuli £8.40

## CHARCUTERIE

£4.00 each:

Chorizo Ibérico de Bellota, Castilla-León  
Salchichón De Vic, Catalunya  
Lomo Teruel, Monroyo  
Wild Boar Salsiccia, Umbria  
Spianata Calabrese, Calabria  
Capocollo, Calabria

## CHEESE

£4.50 each:

Tetilla, Cows' Milk , Galicia  
Torta De Barros, Ewe's Milk, Extremadura  
Picos Blue, Cows' and Goats Milk, Castilla y León  
Brunet, Goats' Milk, Piedmont  
Blu Di Bufala, Buffalo's Milk, Lombardia  
  
Truffle Pecorino, Ewes' Milk, Tuscany £6.25  
  
Three Manchegos with Membrillo £8.50

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