

# FOOD MENU



## PLUMA

### PARA PICAR

#### To start

#### Aceitunas aliñadas

Spanish olives

(VG) (GF) **£3.50**

#### Pan artesano con aceite de Aberquina

Sourdough bread basket with Aberquina \*EVOO  
(V) **£4.50**

#### Gildas

Anchovy from the Cantabric Sea, green chilli and olive  
(GF) **£2.50**

#### Almendras

Roasted, salted Spanish almonds  
(VG) (GF) (N) **£3.50**

### TAPAS FRIAS

#### Cold tapas

#### Jamón 100% Ibérico de bellota 5J cortado a mano (60gr)

Handcut acorn fed 100% Iberian ham 5J  
(GF) **£18.00**

#### Ensalada de tomate, queso de cabra, espuma de albahaca

Heirloom tomato salad, whipped goat cheese, basil foam  
(V) (GF) **£9.50**

#### Anchoas del Cantábrico (00)

Anchovies from the Cantabric Sea (00)  
(GF) **£12.00**

#### Ajoblanco, sardinas ahumadas, gambas de Huelva, caviar orgánico Riofrío

Ajoblanco, smoked sardines, white prawns and Riofrío Organic caviar  
(GF) (N) **£17.00**

#### Tabla de quesos; Payoyo, Idiazabal, Manchego y La Peral, membrillo, nueces y pan Gallego

Spanish cheeses selection; Payoyo, Idiazabal, Manchego y La Peral, quince, walnuts and Gallego bread  
(V) (N) **£12.50**

#### Pan de cristal con tomate y AOVE

Crystal bread, tomato and \*EVOO  
(VG) **£6.00**

### TAPAS CALIENTES

#### Hot tapas

#### Arroz negro, chipirones al carbón y alioli de azafrán

Black creamy rice, chargilled baby squid and garlic saffron alioli  
(GF) **£12.50**

#### Patatas bravas, alioli de ajo tostado

Potatoes with brava sauce and roasted garlic alioli  
(VGA) (GF) **£6.00**

#### Lomo de Wagyu Sta Rosalía, terrina de patata y jamón Ibérico, mojo rojo

Santa Rosalia Wagyu strip loin, Iberian ham dauphinoise, red mojo  
(GF) **£30.00**

#### Migas, huevo Burford Brown a baja temperatura, parmentier chorizo, txistorra

Migas, slow cooked Burford Brown egg yolk, chorizo parmentier, txistorra sausage  
**£12.00**

#### Pimientos de Padrón

Padron peppers  
(VG) (GF) **£6.50**

#### Gambas al Ajillo

King prawns in garlic and chilli oil  
(GF) **£9.50**

#### Calamares en tempura, mayonesa de lima

Squid in tempura, lime mayo  
**£12.50**

### CROQUETAS DE LA CASA

#### Our house croquettes

#### Jamón Ibérico

Iberian ham  
**£7.50**

#### Espinacas y queso Payoyo

Spinach and Payoyo cheese  
(V) **£7.00**

## MAINS

Individual/to share

### Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£23.00/£45.00

### Txuleta de vaca Gallega madurada

Galician beef, 45-day dry aged Ribeye (to share)

(GF)

£78.00

### Carrillada de ternera, pure de chirivía, salsa de Rioja

Braised Ox Cheek, parsnip puree, Rioja wine sauce

(GF)

£21.50

### Paletilla de Cordero Lechal asada

Milk fed lamb shoulder, slow-cooked and roasted to finish

£28.50

### Mejillones con crema de Albariño

Mussels, Albariño and lemongrass creamy sauce

(GF)

£14.50

Bacalao al carbón, salsa de ajo negro, puré de coliflor asada, tagliatelle de calamar, alga en tempura, salicornia

Cod loin, black garlic sauce, roasted cauliflower puree, squid tagliatelle, seaweed in tempura, samphire

£22.50

'Cazón en adobo' vegano, patatas soufflé, mayonesa de kimchi, puré de guisantes

Marinated Jackfruit in tempura, soufflé potatoes, kimchi mayo, garden pea puree

(VG)

£14.50

## SIDES

### Nuestras patatas fritas caseras

Triple cooked chips

(VG) (GF)

£4.50

### Ensalada mixta

Tomato, mixed leaves and onion salad

(VG) (GF)

£4.50

### Pimientos de piquillo de Navarra asados al carbón

Confit and chargrilled piquillo peppers from Navarra

(VG) (GF)

£5.50

### Brocoli con almendras

Broccoli with roasted marcona almond crumb

(VG) (GF) (N)

£4.50

## DESSERTS

### Tarta de chocolate Valrhona, chantilly de naranja

Valrhona chocolate tart, orange chantilly

(V)

£7.00

### Churros con chocolate

Churros with hot chocolate sauce

(V) (N)

£6.00

### Selection of ice creams and sorbets

(VGA)

£2.00 Per Scoop

### Tarta de queso Vasca, sorbete de frambuesa

Burnt Basque cheesecake, raspberry sorbet

(GF)

£6.50

### Crema de limón, merengue, crumble de avellana caramelizada

Lemon curd, meringue, caramelised hazelnut crumble

(V) (N)

£6.50

\*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free

(N) Contains nuts | (VGA) Vegan Available

Please inform your waiter of any dietary or allergy requirements before you place your order.

A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.