

FOOD MENU



PLUMA

PARA PICAR

To start

Aceitunas aliñadas

Spanish olives

(VG) (GF) **£3.50**

Pan artesano con aceite de Arberquina

Sourdough bread basket with Arberquina *EVOO
(V) **£4.75**

Gildas

Anchovy from the Cantabric Sea, green chilli and olive
(GF) **£2.75**

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) **£19.50**

Esferas de gazpacho, encurtido de pepino, pimiento asado, aceite de albahaca

Gazpacho spheres, pickled cucumber, roasted pepper and tomato, basil olive oil
(V) (GFA) **£9.50**

Boquerones, aceite de yuzu e hinojo crujiente

Boquerones, yuzu olive oil, fennel crisps
(GFA) **£9.50**

Pan de cristal con tomate y AOVE

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

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**

TAPAS CALIENTES

Hot tapas

Arroz negro, chipirones al carbón y alioli de azafrán

Black creamy rice, chargrilled baby squid and garlic saffron alioli
(GF) **£13.50**

Patatas bravas, alioli de ajo tostado

Potatoes with brava sauce and roasted garlic alioli
(VGA) (GF) **£6.50**

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

Santa Rosalia Waygu strip loin, Iberian ham dauphinoise, red mojo
(GF) **£32.50**

Chorizo a la sidra

Chorizo cooked in cider
(GF) **£8.00**

Pimientos de Padrón

Padron peppers
(VG) (GF) **£6.50**

Gambas al Ajillo

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

Sepia a la brasa, salsa verde, mojo rojo

Cuttlefish, salsa verde, mojo rojo
(GF) **£14.00**

CROQUETAS DE LA CASA

Our house croquettes

Jamón Ibérico

Iberian ham **£8.00**

Espinacas y queso Payoyo

Spinach and Payoyo cheese
(V) **£7.50**

MAINS

Individual/to share

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£24.00/£47.00

Txuleta de vaca Gallega madurada

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

(GF) £78.00

Paletilla de Cordero Lechal asada

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

£29.00

BBQ coliflor, puré de lentejas y azafrán, confitura de granada y miel

BBQ cauliflower, saffron lentil purée, pomegranate molasses

(VG) (N) £18.50

Mejillones con crema de vino blanco

Mussels, white wine and lemongrass creamy sauce

(GF) £15.50

Cherna a la plancha, guiso de alubias Gallegas, espinacas, Jamón serrano

Stone Bass, Galician bean casserole, spinach, Serrano ham

(GF) £22.50

Pulpo a baja temperatura, puré de boniato, crujiente de pimentón, mojo verde

Octopus leg, smoked sweet potato purée, crispy pimenton, mojo verde

£19.50

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

Guisantes con mantequilla de tuétano y jamón Ibérico

Garden peas, bone marrow butter, Iberian ham

(VGA) (GF) £4.50

DESSERTS

Mousse de chocolate blanco, crema de limón, velvet de chocolate

White chocolate mousse, lemon curd, velvet chocolate

£7.50

Churros con chocolate

Churros with hot chocolate sauce

(V) (N) £6.50

Selection of ice creams and sorbets

(VGA) £2.50 Per Scoop

Torrija, reducción de PX, piña, helado de vainilla

Caramelised Brioche, PX reduccion, pineapple, vanilla

(V) (N) £6.50

Turrón deconstruido, merengue, frutas del bosque, gel de menta

Turron mess, meringue, forest fruit, mint gel

compote (GF) (N) £7.50

*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.