



FOOD MENU



PLUMA

PARA PICAR

To start



Aceitunas aliñadas

Spanish olives

(VG) **£4.00**

Pan artesano con aceite de Arberquina

Sourdough bread basket with Arberquina *EVOO

(VG) (GFA) **£4.75**

Gildas

Anchovy from the Cantabric Sea, pickled green chilli, olives

(GF) **£3.00**

Almendras

Roasted, salted Spanish almonds

(VG) (GF) (N) **£3.50**

TAPAS FRIAS

Cold tapas



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

Handcut acorn fed 100% Iberian ham

(GF) **£19.50**

Ensalada de espárragos, crujiente de garbanzos, crema de calabacín

Asparagus salad, crispy saffron chickpeas, courgette cream

(VG) (GF) **£9.50**

Sardinas en salazón, tomate confitado, encurtido de mostaza, aceite de yuzu

Cured sardines, confit tomato, pickled mustard seeds, yuzu olive oil

(GF) **£9.50**

Pan de cristal con tomate y AOVE

Crystal bread, tomato, *EVOO

(VG) **£6.00**

Tabla de quesos: Mahón, Idiazabal, Manchego y Cabrales; membrillo, nueces y pan Gallego

Spanish cheese selection: Mahon, Idiazabal, Manchego, and Cabrales; quince, walnuts, Gallego bread

(V) (N) (GFA) **£13.00**

Matrimonio, queso Manchego al romero, ensalada de pimiento de piquillo

Boquerones and Cantabrian anchovies, rosemary Manchego cheese, piquillo pepper salad

£9.50

TAPAS CALIENTES

Hot tapas



Arroz de pichón y setas

Rice with pigeon and mushrooms

(GF) **£13.50**

Patatas bravas, alioli de ajo tostado

Potatoes with bravas sauce, roasted garlic alioli

(VGA) (GF) **£6.50**

Lomo de Wagyu Sta Rosalía, terrina de patata y jamón Ibérico y trufa, crema de queso azul

Santa Rosalia Wagyu strip loin, Iberian ham and truffle dauphinoise, blue cheese mousse

(GF) **£32.50**

Pulpo a Feira

Galician style Octopus with potatoes

(GF) **£16.00**

Pimientos de Padrón

Padron peppers

(VG) (GF) **£6.50**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£9.50**

Zamburiñas a la Bilbaína con chorizo cocinadas al carbón

Bilbaína style Scallops with chorizo, cooked in the Jospier

(GF) **£13.00**

CROQUETAS DE LA CASA

Our house croquettes



Jamón Ibérico

Iberian ham

£8.00

Espinacas y queso Sujaira

Spinach and Sujaira 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**

Pierna de Cordero Lechal asada con patatas panaderas

Slow-cooked milk fed lamb leg, roasted panadera potatoes

(GF) **£29.00**

Paella vegana

Paella with artichokes, sugar snap peas, cauliflower

(VG) (GF) **£18.50**

Albóndigas de cerdo y conejo cocinadas en salsa Española con puré de patata

Rabbit and pork meatballs cooked in Spanish sauce, potato purée

£20.00

Rodaballo a la plancha, almejas a la marinera, pimientos y mejillones en escabeche

Pan-fried Halibut, Marinera style clams, mussels and peppers in escabeche

(GF) **£25.00**

Txangurro con bacalao confitado

Stuffed crab with confit cod

£29.00

SIDES

Nuestras patatas fritas caseras

Triple cooked chips

(VG) (GF) **£4.50**

Pimientos de piquillo de Navarra asados al carbón

Confit and chargrilled piquillo peppers from Navarra

(VG) (GF) **£5.50**

Patatas Invisibles

Invisible chips. All proceeds go to Hospitality Action, helping families struggling across the UK. Zero calories

£4.50

Ensalada mixta

Tomatoes, mixed leaves, pickled raddish

(VG) (GF) **£4.50**

Brocoli con mantequilla de tuétano y jamón Ibérico

Broccoli, bone marrow butter, Iberian ham

(VGA) (GF) **£6.50**

DESSERTS

Mousse de chocolate blanco, gel de manzana, tierra de chocolate

White chocolate mousse, apple gel, chocolate soil

(GFA) **£8.00**

Churros con chocolate

Churros with hot chocolate sauce

(V) **£7.00**

Selection of ice creams and sorbets

(VGA) (GFA) **£2.50 Per Scoop**

Torrija, reducción de PX, piña, helado de vainilla

Caramelised Brioche, PX reduction, pineapple, vanilla

ice cream (V) **£7.00**

Milhoja de nata, crema pastelera y frambuesas

Puff pastry layers, chantilly, pastry cream, raspberries

£8.00

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

(GFA) Gluten free available | (N) Contains nuts | (VGA) Vegan Available

Please be aware that our kitchen is not an allergy free environment. Notify a member of staff of any allergies you may have.

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