



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) **£4.80**

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

Handcut acorn fed 100% Iberian ham

(GF) **£19.50**

Tabla de quesos: Mahón, Idiazábal, Manchego y La Peral; membrillo, nueces y pan Gallego

Spanish chese plate: Mahón, Idiazábal, Manchego and La Peral; quince, walnuts, and Gallego bread

(GF) **£13.50**

Gilda

Anchovy from the Cantabric Sea, pickled green chilli, olives; served per person

(GF) **£2.75**

Almendras

Roasted, salted Spanish almonds

(VG) (GF) (N) **£3.50**

Pan de cristal con tomate y AOVE

Crystal bread, tomato, *EVOO

(VG) **£6.00**

VERDURAS

Vegetables

Cogollos de lechuga a la brasa, encurtido de champiñones, salsa romesco

Charred baby gem lettuce, pickled mushrooms, romesco

(VG) (GF) (N) **£9.00**

Patatas bravas, alioli de ajo tostado

Potatoes with brava sauce, roasted garlic alioli

(VGA) (GF) **£6.50**

Pimientos de piquillo rellenos de berenjena ahumada

Piquillo peppers stuffed with smoked aubergine cheese

(V) **£8.50**

Paella vegana

Paella with artichokes, sugar snap peas, cauliflower

(VG) (GF) **£17.00**

Gazpacho, mousse de queso de cabra, aceite de albahaca

Gazpacho, goat cheese mousse, basil oil

(V) **£9.00**

Pimientos de Padrón

Padron peppers

(VG) (GF) **£6.50**

Croquetas de espinacas y queso Sujaira

Spinach and Sujaira cheese croquettes

(V) **£7.50**

Judías verdes con mantequilla de Tuétano y Jamón Ibérico

Runner beans, bone marrow butter, Iberian ham

(VGA) (GF) **£6.50**



PESCADOS

Fish

Pulpo a Feira

Galician style octopus with potatoes
(GF)

£16.50

Tosta de Gulas con ajo y guindilla

Gulas on crystal bread, chilli and garlic

£9.50

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)

£13.50

CARNES

Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£24.00/£47.00

Croquetas de Jamón Ibérico

Iberian ham croquettes

£8.00

Pintxo de Secreto Ibérico, salsa de queso, pimiento de padrón confitado

Secreto Ibérico brioche, cream cheese, padron pepper chutney

£12.50

Arroz de pichón y setas

Rice with pigeon and mushrooms

(GF)

£13.50

Txistorra y pimientos al vino blanco

Basque chorizo and peppers cooked in white wine

(GF)

£8.50

Albóndigas de ternera y conejo confitado en salsa

Beef and confit rabbit meatballs, Spanish sauce

£13.00

POSTRES

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)

£7.50

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)

£8.00

Tarta de queso de fruta de la pasión, sorbete de mango

Pasionfruit cheesecake, mango sorbet

£8.00

Patatas Invisibles

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

£4.50

*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.