



FOOD MENU



PLUMA

APERITIVO

Before the meal

Vermut Zarro Blanco

White vermouth from Madrid, served over ice

£5.00

Vermut Zarro Ecológico

Red vermouth from Madrid, served over ice

£5.00

PARA PICAR

To start

Aceitunas aliñadas

Spanish olives

(VG)

£4.00

Gilda

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

(GF)

£3.00

Pan artesano con aceite de Arberquina

Sourdough bread basket with Arberquina *EVOO

(VG) (GFA)

£4.80

Almendras

Roasted and salted Spanish almonds

(VG) (GF) (N)

£3.75

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

Spanish cheese board: Mahón, Idiazábal, Manchego and La Peral; quince, walnuts, Gallego bread

(GFA) (N)

£13.50

Jamón 100% Ibérico de bellota cortado a mano

Handcut acorn fed 100% Iberian ham

(GF)

£21.50

Pan con tomate y AOVE

Toasted bread, tomato, *EVOO

(VG)

£6.00

VERDURAS

Vegetables

Ensalada de calabaza, queso de cabra, rúcula y semillas de calabaza tostadas

Butternut squash salad, goat cheese, rocket, toasted pumpkin seeds

(VGA) (GF)

£9.50

Pimientos de piquillo rellenos de berenjena ahumada

Piquillo peppers stuffed with smoked aubergine, cheese

(V)

£9.00

Patatas bravas, alioli

Potatoes with brava sauce, alioli

(VGA) (GF)

£6.50

Croquetas de espinacas y queso Sujaira

Spinach and Sujaira cheese croquettes

(V)

£8.00

Pimientos de Padrón

Padron peppers

(VG) (GF)

£7.50

Paella vegana

Paella with piquillo peppers, artichokes, sugar snap peas, cauliflower

(VG) (GF)

£17.00

Guisantes con mantequilla de Tuétano y Jamón Ibérico

Peas in bone marrow butter, Iberian ham

(VGA) (GF)

£6.50

Ensalada mixta

Mixed leaves, tomatoes, pickled onion

(VG) (GF)

£5.00

PESCADOS

Fish

Pulpo, terrina de patata, salsa de azafrán

Octopus leg, dauphinoise potatoes, saffron sauce

(GF) £25.00

Puntilla de calamar con salsa verde y alioli en su tinta

Baby squid with salsa verde and squid ink alioli

(GF) £12.50

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) £9.50

Zamburiñas a la Bilbaína con morcilla cocinadas al carbón

Bilbaína style scallops with black pudding, cooked in the Josper

(GF) £15.00

CARNES

Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£26.00/£49.00

Croquetas de Jamón Ibérico

Iberian ham croquettes

£8.50

Pierna de cordero lechal

Milk-fed lamb leg

(GF) £29.00

Arroz con pato especiado y setas

Rice with spiced duck and mushrooms

(GF) £14.50

Chorizo al vino

Chorizo cooked in wine

(GF) £8.50

Estofado de judías, tocino, txistorra y morcilla

Bean stew with cured pork belly, txistorra and black pudding

(GF) £12.50

POSTRES

Desserts

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

White chocolate mousse, apple gel, chocolate soil

(V) (GFA) £9.50

Churros con chocolate

Churros with hot chocolate sauce

(V) £7.50

Selection of ice creams and sorbets

(VGA) (GFA) £2.50 Per Scoop

Torrija, helado de vainilla, reducción de PX

Caramelised brioche, vanilla ice cream, PX reduction

(V) £9.00

Milhoja de turrón y nata

Nougat mille feuille and chantilly cream

(V) (N) £8.50

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 | (VA) Vegetarian Available | (VGA) Vegan Available

Please be aware that our kitchen is not an allergen 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.