



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) (GF) **£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: Idiazábal, Manchego, Olavidia, Valdeón; membrillo, nueces y pan Gallego

Spanish cheese board: Idiazábal, Manchego, Olavidia, Valdeón; quince, walnuts, Gallego bread

(GFA) (N) (D) **£14.50**

Jamón 100% Ibérico de bellota cortado a mano

Handcut acorn fed 100% Iberian ham

(GF) **£21.50**

Boquerones

White anchovies marinated in parsley and garlic

(GF) **£9.50**

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) (N) (D) **£9.50**

Pimientos de piquillo rellenos de berenjena ahumada

Piquillo peppers stuffed with smoked aubergine

(V) (D) **£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) (D) **£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**

Calçots, salsa romesco, almendras

Scallions, romesco sauce, flaked almonds

(VG) (GF) (N) **£12.50**

Ensalada mixta

Mixed leaves, tomatoes, pickled onion

(VG) (GF) **£5.00**



PESCADOS

Fish

Lenguado a la brasa con perejil y ajo

Whole fresh lemon sole cooked in the Jospier

(GF) **£21.50**

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) **£11.00**

Sardinas al carbón

Fresh sardines cooked in the Jospier

(GF) **£11.50**

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

(D) **£8.50**

Rabo de toro, puré de patata, verduras confitadas, salsa de vino tinto

Braised Ox tail, potato purée, confit vegetables, red wine jus

(GF) (D) **£25.00**

Arroz con pichón y setas

Rice with wood pigeon and mushrooms

(GF) **£14.50**

Chorizo al vino

Chorizo cooked in wine

(GF) (D) **£8.50**

Estofado de judías, tocino, txistorra y morcilla

Bean stew with cured pork belly, txistorra and black pudding

(GF) (D) **£12.50**

POSTRES

Desserts

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

White chocolate mousse, apple gel, chocolate soil

(GFA) (D) **£9.50**

Churros con chocolate

Churros with hot chocolate sauce

(V) (D) **£8.00**

Selection of ice creams and sorbets

(VGA) (GFA) (D) **£2.50 Per Scoop**

Torrija, helado de vainilla, reducción de PX

Caramelised brioche, vanilla ice cream, PX reduction

(V) (D) **£9.00**

Tarta de limón, sorbete de limón, dulce de miel

Lemon tart, lemon sorbert, honeycomb

(V) (D) **£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 | (D) Contains dairy

(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.