

FOOD MENU



PLUMA

APERITIVO

Before the meal

Vermut Zarro Blanco

White vermouth from Madrid, served over ice

£6.50

Vermut Zarro Ecológico

Red vermouth from Madrid, served over ice

£6.50

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) £14.60

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 tomate, mousse de queso de cabra y glaseado de PX

Heritage tomato salad, goat cheese mousse, PX glaze

(V) (GF) (D) £9.50

Pimientos de piquillo rellenos de berenjena ahumada

Piquillo peppers stuffed with smoked aubergine

(V) (D) £9.50

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

Coliflor, calabacín asado, champiñón, salsa de mojo picante

Cauliflower steak, roasted courgette & king oyster mushroom, mojo picante sauce

(VG) (GF) £16.00

Espárragos, salsa romesco, almendras

Asparagus, romesco sauce, flaked almonds

(VG) (GF) (N) £9.50

Ensalada mixta

Mixed leaves, tomatoes, pickled onion

(VG) (GF) £5.00

PESCADOS

Fish

Mejillones en salsa de vino blanco

Mussels in white wine sauce cooked in the Jospier

(GF) (D) **£18.00**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£11.00**

Arroz negro con calamares y carabineros, alioli de azafrán

Black rice with baby squid & scarlet prawns, saffron alioli

(GF) **£14.50**

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

Cochinillo de Segovia

Segovian suckling pig shoulder (to share)

(GF) (D) **£60.00**

Croquetas de Jamón Ibérico

Iberian ham croquettes

(D) **£8.50**

Chorizo al vino

Chorizo cooked in wine

(GF) (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**

Albóndigas de cordero con salsa de pimiento y vino

Lamb meatballs with bell pepper and wine sauce

(D) **£13.50**

POSTRES

Desserts

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

White chocolate mousse, apple gel, chocolate soil

(GFA) (D) **£9.50**

Bizcocho fluido de chocolate, helado de turrón

Chocolate lava cake, turrón ice cream

(V) (D) (N) **£8.50**

Churros con chocolate

Churros with hot chocolate sauce

(V) (D) **£8.00**

Tarta de limón, sorbete de limón, dulce de miel

Lemon tart, lemon sorbete, honeycomb

(V) (D) **£8.50**

Home made ice creams and sorbets

(VGA) (GFA) (D) (N) **£2.50 Per Scoop**

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.