

# 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 Cantabrian 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)

£14.75

### Jamón Ibérico de bellota cortado a mano

Handcut acorn fed 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*

### Tortilla de patata con cebolla

Spanish omelette with caramelised onion

(GF)

£9.50

### Pimientos del 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

### Arroz meloso de alcachofa y trufa con crujiente de tupinabo, alioli de ajo negro

Creamy rice with Jerusalem artichoke and truffle, black garlic alioli

(VG) (GF)

£18.00

### Calçots a la brasa con salsa romesco

Josper grilled scallions with romesco sauce

(GF) (N)

£9.50

### Ensalada mixta

Mixed leaves, tomatoes, pickled onion

(VG) (GF)

£5.00

## PESCADOS

### Fish

Calamar a la plancha con salsa verde y puré de ajo

Pan roasted squid, salsa verde and creamy garlic purée

(D) (GF) **£19.00**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£11.00**

Salmonete en tempura, con alioli de jalapeño y lima

Beer battered red mullet, lime and chipotle alioli

(D) **£15.00**

Caballa a la brasa

Whole mackerel cooked in the Josper

(GF) **£15.00**

## CARNES

### Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

**£28.00/£52.00**

Cochinillo de Segovia

Segovian suckling pig shoulder (to share, size subject to availability)

(GF) (D) **£60.00/ £80.00**

Croquetas de Jamón Ibérico

Iberian ham croquettes

(D) **£8.50**

Chorizo al vino

Chorizo cooked in wine

(GF) (D) **£8.50**

Pintxo de ternera glaseada con salsa de piparra y lima, Valdeón, cebolla crujiente

Sticky pulled short rib brioche pintxo, piparra pepper & lime relish, blue cheese, crispy shallots

(D) **£17.00**

Pintxo de cordero marinado con menta y romero

Mint & rosemary lamb rump skewers

(GF) **£15.00**

## POSTRES

### Desserts

Piña caramelizada al carbón, sorbete de coco

Josper roasted pineapple, coconut sorbet

(GFA) (DFA) (VGA) **£8.50**

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) **£8.50**

Crema catalana, galleta de naranja & canela

Crème brûlée, cinnamon & orange shortbread

(V) (D) (GFA) **£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.