

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)

£5.00

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)

£6.50

VERDURAS

Vegetables

Tortilla de patata con cebolla

Spanish omelette with caramelised onion

(GF)

£9.50

Berenjena rellena crujiente, queso Idiazábal y salsa de ajo silvestre

Stuffed crispy aubergine, idiazabal, soured cream, wild garlic sauce

(VA) (D)

£13.50

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

Timbal de verduras asadas, tomates cherry, reducción de PX

Vegetable stack, roasted courgette, potatoes, shallot and cherry tomatoes, PX glaze

(VG) (GF)

£16.00

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) **£21.50**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£11.00**

Arroz de marisco con langostino a la brasa

Mixed seafood rice, grilled langoustine

(D) **£24.50**

Caballa a la brasa

Whole mackerel cooked in the Jospier

(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)

(GF) (D) **£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, mermelada de chorizo, alioli de azafrán

Rump steak brioche pintxo, chorizo jam, saffron alioli

(D) **£15.00**

Chuletas de cordero marinadas con romero y ajo

Rosemary & garlic marinated lamb cutlets

(GF) **£26.50**

POSTRES

Desserts

Piña caramelizada al carbón, sorbete de coco

Jospier roasted pineapple, coconut sorbet

(GFA) (DFA) (VGA) **£9.00**

Tarta de chocolate y avellanas, helado de caramelo

Chocolate & hazelnut tart, sea salted caramel ice cream

(V) (D) (N) **£9.00**

Churros con chocolate

Churros with hot chocolate sauce

(V) (D) **£8.50**

Torrija, helado de canela

Torrija with cinnamon ice cream

(V) (D) **£9.00**

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.