

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: Mahón, Manchego, Olavidia, La Peral; membrillo, nueces y pan Gallego

Spanish cheese board: Mahon, Manchego, Olavidia, La Peral; quince, walnuts, Gallego bread

(GFA) (N) (D) £14.75

Jamón Ibérico de bellota cortado a mano

Handcut acorn fed Iberian ham

(GF) £21.50

Matrimonio

White & brown Cantabrian anchovies marinated in parsley and garlic on toasted brioche

(D) £11.00

Pan con tomate y AOVE

Toasted bread, tomato, *EVOO

(VG) £6.50

VERDURAS

Vegetables

Ensalada de higos, queso de cabra, alcachofa, tomate y aceituna negra

Fig & goat cheese salad, artichoke, heritage tomato, black olives

(GF) (D) £13.50

Calabaza asada con chili ahumado, semillas de calabaza, idiazábal, alioli de lima

Roasted pumpkin with smoked chilli, roasted pumpkin seeds, idiazabal, lime alioli

(VGA) (GF) (D) £14.00

Patatas bravas, alioli

Potatoes with brava sauce, alioli

(VGA) (GF) £6.50

Croquetas de pimiento de piquillo y queso Sujaira

Piquillo pepper and Sujaira cheese croquettes

(V) (D) £8.50

Pimientos de Padrón

Padron peppers

(VG) (GF) £7.50

Pimiento a la brasa, salsa de calçot y calabacín, yogur de remolacha, miel

Chargrilled romano pepper, scallion & courgette relish, beetroot yogurt, burnt honey vinaigrette

(VGA) (GF) (D) £12.00

Coliflor frita, chalota encurtida, almendras

Crispy fried cauliflower, pickled shallots, salted almonds

(V) (D) (N) £11.00

Ensalada mixta

Mixed leaves, tomatoes, pickled onion

(VG) (GF) £5.00

PESCADOS

Fish

Pintxo de pulpo con mermelada de chorizo, alioli de azafrán

Octopus and chorizo jam pintxo, saffron alioli

(D) **£15.50**

Arroz negro, calamares, rape, alioli de azafrán

Black rice, baby squid, monkfish, saffron alioli

(GF) **£26.00**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£11.00**

Sardinas frescas a la brasa

Fresh sardines cooked in the Josper

(GF) **£12.00**

CARNES

Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£28.00/£52.00

Croquetas de Jamón Ibérico

Iberian ham croquettes

(D) **£8.50**

Fabada Asturiana

Bean stew, txistorra, black butifarra, pancetta

(GF) (D) **£18.00**

Paletilla de cordero, salsa de ajo y romero

Roasted lamb shoulder, garlic & rosemary butter sauce (to share)

(GF) (DFA) **£45.00/85.00**

Chorizo a la sidra, miel y mostaza

Chorizo cooked in cider, honey & mustard

(GF) (D) **£9.00**

Albóndigas de cerdo Ibérico, puré de maíz tostado, salsa de PX

Iberian pork meatballs, roasted corn purée, PX sauce

(D) **£14.00**

POSTRES

Desserts

Tarta de aceite de oliva y naranja, helado de chocolate negro

Olive oil & orange sponge cake, dark chocolate sorbet, blood orange gel

(V) (D) **£9.50**

Churros con chocolate

Churros with hot chocolate sauce

(V) (D) **£8.50**

Home made ice creams and sorbets

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

Tarta de queso de crema catalana

Catalana cream cheesecake, fig & orange jam

(V) (D) **£9.00**

Tartaleta de arándano y limón, crema de chocolate blanco y azafrán, sorbete de aceite de oliva y vodka

Lemon & blueberry tart, white chocolate & saffron cream, olive oil & vodka sorbet

(V) (D) **£10.00**

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.