

# 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 nibble*

### 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)

£12.00

### Pan con tomate y AOVE

Toasted bread, tomato, \*EVOO

(VG)

£6.50

## VERDURAS

*Vegetables*

### Ensalada de ciruelas y queso de cabra, alcachofa, tomate y aceituna negra

Poached Angelino plum & goat cheese salad, artichoke, heritage tomato, black olives

(GF) (D)

£14.50

### 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 bravas 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

#### Pulpo a la Gallega

Galician style octopus leg, new potatoes, pimentón de la Vera  
(GF)

£25.50

#### Gambas al Ajillo

King prawns in garlic and chilli oil  
(GF)

£11.00

#### Rape en tempura, emulsión de perejil

Estrella Galicia battered monkfish, parsley emulsion

£16.50

#### 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

#### Paletilla de cordero, salsa de ajo y romero

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

(GF) (DFA)

£45.00/85.00

#### Croquetas de Jamón Ibérico

Iberian ham croquettes

(D)

£8.50

#### Chorizo a la sidra, miel y mostaza

Chorizo cooked in cider, honey & mustard

(GF) (D)

£9.00

#### Fabada Asturiana

Bean stew, txistorra, black butifarra, pancetta

(GF) (D)

£18.00

#### Paella de codorniz y champiñones, alioli de azafrán

Roasted crown partridge, confit leg, porcini mushrooms, saffron alioli & truffle (may contain shot)

(GF)

£35.00

## 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

#### Tarta de queso de crema catalana

Catalana cream cheesecake, fig & quince jam, almond spike  
(V) (D)

£9.00

#### Churros con chocolate

Churros with hot chocolate sauce

(V) (D)

£8.50

#### Tarta de Santiago, pera pochada en oloroso, helado de turrón

Almond cake, oloroso poached pear, turrón ice cream

(V) (D) (N)

£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.