

FOOD MENU



PLUMA

APERITIVO

Before the meal

Vermut Zarro Blanco

White vermouth from Madrid, served over ice

£7.50

Vermut Zarro Ecológico

Red vermouth from Madrid, served over ice

£7.50

PARA PICAR

To nibble

Aceitunas aliñadas

Spanish olives

(VG) (GF) £4.00

Pan artesano con aceite de Arberquina

Sourdough bread basket with Arberquina *EVOO

(VG) (GFA) £6.50

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) £15.75

Boquerones marinados en perejil y ajo

White Cantabrian anchovies marinated in parsley and garlic

(GF) £9.50

Gilda

Anchovy from the Cantabrian Sea, pickled green chilli, olives; served per person (GF) £4.00

Torreznos y alioli de chili

Crispy pork belly & chilli alioli

£9.50

Almendras

Roasted and salted Spanish almonds

(VG) (GF) (N) £4.75

Jamón Ibérico de bellota cortado a mano

Handcut acorn fed Iberian ham (GF)

£21.50

Pan con tomate, ajo y AOVE

Toasted bread, tomato, garlic, *EVOO (VG)

£7.50

VERDURAS

Vegetables

Ensalada de remolacha, queso de cabra Monte Enebro, pera pochada, castañas asadas

Baby beetroot & Monte Enebro cheese, poached pear, roasted chestnuts

(GF) (N) (D) £14.50

Patatas bravas, alioli

Potatoes with bravas sauce, alioli

(VGA) (GF) £7.00

Pimientos de Padrón

Padron peppers

(VG) (GF) £8.00

Guiso de garbanzos con calabaza, espinacas y yogur

Chickpea stew with crown prince pumpkin, spinach & yoghurt

(DFA) (GF) £16.00

Tortilla de patata y espuma de queso Idiazabal

Spanish omelette and Idiazabal espuma

(D) (GF) £14.50

Croquetas de pimiento de piquillo y queso Sujaira

Piquillo pepper and Sujaira cheese croquettes

(V) (D) £8.50

Col picuda a la parrilla, almendras salteadas y salsa romesco

Josper grilled hispi cabbage, salted almonds & romesco sauce

(N) £12.00

Ensalada mixta

Mixed leaves, tomatoes, pickled red onion

(VG) (GF) £5.00

PESCADOS

Fish

Lomo de atún, ajo blanco, Manzanilla y soja

Yellowfin tuna loin, ajo blanco, manzanilla and soy

(N) £15.00

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) £11.00

Arroz negro con carrilleras de rape, chipirones, camarones tigre y alioli de azafrán

Black seafood rice with monkfish cheeks, baby squid and tiger prawns with saffron alioli

(GF) £45.00

Txangurro a la Donostiarra

Stuffed cornish brown crab cooked Basque style

(D) £21.00

CARNES

Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

£28.00/£52.00

Paletilla de cordero asada

Slow roasted lamb shoulder

£80.00

(D) (DFA)

Croquetas de Jamón Ibérico

Iberian ham croquettes

(D) £8.50

Butifarra negra con cebolla caramelizada

Black Catalanian sausage with caramelised onions

(GFA) £15.50

Codorniz asada, salsa cremosa de ajo, col rizada

Whole roasted quail, creamy garlic sauce buttered cavolo nero & solo garlic

(GF) (D) £22.50

Pintxo de ternera, cebolla caramelizada, piparra

Ox tongue pintxo, caramelised red onion jam, piparra

(D) £13.50

POSTRES

Desserts

Tarta de naranja roja, merengue con sorbete de naranja

Blood orange tart, meringue with blood orange sorbet

(D) (V) £9.50

Pudin de pasas y nueces con moscatel, salsa de caramelo de PX y helado de nata

Moscatel raisin & pecan steamed pudding, PX butterscotch sauce, clotted cream ice cream

(D) (N) (V) £10.50

Churros con chocolate

Churros with hot chocolate sauce

(D) (V) £9.50

Arroz cremoso, queso azul La Peral, pera pochada y arroz inflado

Creamy rice pudding, blue cheese La Peral, caramelised poached pear & quince gel

(D) (GF) £10.00

Home made ice creams and sorbets

(VGA) (GFA) (D) (N) £3.50 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.