

# 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) £4.50

### 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

### Pintxo de pulpo, Anchoa del Cantábrico, pimiento de piquillo, piparra y aceitunas

Octopus, Cantabrian Anchovy, piquillo pepper, pickled green chilli, olives, mojo rojo; served per person

(GF) £7.50

### Torreznos y alioli de chile

Crispy pork belly & chilli alioli

£11.75

### 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 tomate, gel de pepino, apio encurtido, queso de cabra, Bloody Mary gazpacho

Heritage tomato salad, cucumber gel, pickled celery, Nevat goats cheese, balsamic vinegar, Bloody Mary gazpacho

(VA) (D) (GF) £14.75

### Patatas bravas, alioli

Potatoes with bravas sauce, alioli

(VGA) (GF) £7.50

### Pimientos de Padrón

Padron peppers

(VG) (GF) £8.00

### Paella de verduras, espárragos, guisantes, pimientos de piquillo rellenos de berenjena ahumada, alioli de ajo silvestre

Spring vegetable paella, British asparagus, fresh podded peas, smoked aubergine stuffed piquillo peppers, wild garlic alioli

(VGA) (D) (GFA) £40.00

### Tortilla de patata y espuma de queso Manchego

Spanish omelette and Manchego espuma

(VA)(D) (GF) £14.50

### Croquetas de espinacas y queso Sujaira

Spinach and Sujaira cheese croquettes

(V) (D) £8.75

### Espárragos a la brasa, salsa de Anchoas del Cantábrico

Josper grilled British asparagus, Bagna cauda - Cantabrian Anchovies

(VGA) (GFA) (D) £14.50

### Ensalada mixta

Mixed leaves, tomatoes, pickled red onion

(VG) (GF) £5.00

## PESCADOS

### Fish

Chipirones a la plancha en salsa roja, alioli de azafrán

Pan fried baby squid in salsa roja, saffron alioli

(GF) **£16.50**

Sardinas a la brasa

Josper grilled sardines

(GF) **£15.00**

Gambas al Ajillo

King prawns in garlic and chilli oil

(GF) **£11.00**

Trio de pintxos; cangrejo y pimiento, pulpo y mermelada de chorizo, matrimonio

Pintxo trio; crab & piquillo pepper, octopus & chorizo jam, matrimonio of anchovies

(D) **£16.75**

## CARNES

### Meat

Pluma 100% Ibérica de bellota

Acorn fed 100% Iberian pork, our signature dish

**£30.00/£55.00**

Croquetas de Jamón Ibérico

Iberian ham croquettes

(D) **£8.50**

Cabecero de lechón asado, jugo de mantequilla de salvia

Roasted suckling pig collar, sage butter jus

(GF) (D) **£65.00**

Pintxo de pollo de corral marinado con chile

Josper grilled chilli buttermilk marinated corn fed chicken skewer

(D) **£10.00 each**

Chorizo a la sidra

Chorizo cooked in Basque cider, parsley

(D) (GF) **£13.50**

Albóndigas de venado, salsa de pimienta

Venison meatballs, creamy green pepper sauce

(D) **£15.50**

## POSTRES

### Desserts

Tocino de cielo de azafrán y vainilla, fresas maceradas, chantilly de lima y crema

Saffron & madagascan vanilla flan, macerated strawberries, lime chantilly cream

(V) (D) (GF) **£10.00**

Churros con chocolate

Churros with hot chocolate sauce

(D) (V) **£9.00**

Home made ice creams and sorbets

(VGA) (GFA) (D) (N) **£3.50 Per Scoop**

Torrija, helado de aceite de Arbequina y moscatel

Torrija, Arbequina olive oil & moscatel ice cream

(V) (D) **£9.50**

Tarta de queso Vasca, miel de chile

Idiazabal burnt Basque cheesecake, chilli honey

(D) **£10.25**

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.