FOOD MENU

PLUMA

APERITIVO
Before the meal

Tio Pepe Fino En Rama

Unfiltered. Unfined. Untouched. The purest expression of Fino sherry - *served 100ml*

£8.50

Vermut Zarro Blanco

White vermouth from Madrid - *served 50ml over ice*

£7.50

Vermut Zarro Rojo

Red vermouth from Madrid - *served 50ml 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**

Gilda

Anchovy from the Cantabrian Sea, pickled green chilli, olives; served per person

(GF) **£4.00**

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, AOVE

Toasted bread, tomato, *EVOO

(VG) **£7.50**

VERDURAS
Vegetables

Ensalada de calabaza asada, queso de cabra Monte Enebro, granada, nueces, aliño de miel

Roasted butternut squash & Monte Enebro goats cheese salad pomegranate, salted walnuts, honey dressing

(D) (N) (V) **£14.75**

Patatas bravas, alioli

Potatoes with bravas sauce, alioli

(VGA) (GF) **£7.50**

Pimientos de Padrón

Padron peppers

(VG) (GF) **£8.00**

Migas viudas, champiñones silvestres, trufa, huevo frito campero

Wild mushroom & truffle sourdough croutes, fried free range hens egg

(V) **£12.00**

Tortilla de patata, chistorra y alioli

Spanish omelette, chistorra sausage & alioli

(VA) (GF) (D) **£14.50**

Croquetas de espinacas y queso Sujaira

Spinach and Sujaira cheese croquettes

(V) (D) **£8.75**

Berenjena frita aderezada con miel de brezo y lima

Crispy fried aubergine, heather honey & lime dressing

(V) **£14.50**

Ensalada mixta

Mixed leaves, tomatoes, pickled red onion

(VG) (GF) **£5.00**

PESCADOS
Fish

Pulpo a la Gallega
Galician style octopus, confit potatoes, pimentón de la Vera
(GF) **£28.00**

Gambas al Ajillo
King prawns in garlic and chilli oil
(GF) **£11.00**

Bacalao con pisto de verduras
Pan fried cod, roasted Mediterranean vegetables, Aragón olives, basil
(GF) **£25.00**

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

Pintxo de pollo de corral marinado con chile
Josper grilled chilli buttermilk marinated corn fed chicken skewer
(D) **£10.00 each**

Croquetas de Jamón Ibérico
Iberian ham croquettes
(D) **£8.75**

Chorizo a la sidra
Chorizo cooked in Basque cider, parsley
(D) (GF) **£13.50**

Carrilleras de ternera, puré de chirivía, salsa de PX
Braised beef cheeks, parsnip purée, Pedro Ximenez jus
(GF) (D) **£28.00**

Arroz de conejo y jamón Ibérico a la Llauna, habas, alioli de azafrán
Rice a la Llauna - Iberico pork stuffed rabbit saddle, edamame beans, saffron alioli
(GF) **£35.00**

POSTRES
Desserts

Tocino de cielo de azafrán y vainilla, frambuesas, chantilly de lima y crema
Saffron & madagascan vanilla flan, raspberries, lime chantilly cream
(V) (D) (GF) **£10.00**

Técula mécula, tarta de almendra y yema de huevo, helado de nata, almendra garrapiñada
Tecula Mecula, almond & egg yolk tart, crème fraîche ice cream, candied almond crumb
(V) (D) (N) **£9.50**

Churros con chocolate
Churros with hot chocolate sauce
(D) (V) **£9.00**

Pera al vino tinto, helado de vainilla, dulce de miel y nueces
Rioja -poached pear, citrus infused red wine reduction, vanilla bean ice cream, walnut honeycomb
(VGA) (GF) (D) (N) **£9.25**

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 envionment. 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.