



28 CHURCH ROW

SAMPLE MENU

Paper plane £10 Negroni £9 Martinez £10
Palo Cortado Viejo £10 Vernaccia di Oristano £6 Manzanilla £6.5

Marcona almonds £3.5 Gordal olives £3.5
Marinated octopus salad £3 Marinated anchovies £4.5
Serrano ham croquetas £4.5 Gernika peppers £6
Grilled chestnuts £3.5 Tomato bruschetta £3.5

Marinated octopus salad £3
Jamon Cinco Jotas (30g) £15
Cheese board (selection of 3) £9

Fresh sprats & tarragon aioli £7
Chargrilled octopus, fava cream, capers & red onions £9
Prawns, mojo rojo, fennel & sesame mix £9.5
Sea bream fillet, avocado mousse & black ink sauce £9

Chicken liver pate & onion marmalade £6.5
Duck breast, carrot purée & black currant £13.5
Veal fillet, jerusalem artichoke cream & chestnut £11
Pluma Iberico (Cinco Jotas) & aubergine puree £13

Grilled leeks & romesco sauce £6.5
Grilled goats cheese, piquillo peppers, almonds & honey £7
Aubergine, pomegranate, galotyri cheese & walnuts £8
Heritage tomato salad £5

Our menu is designed for sharing. We recommend 3 or 4 dishes per person.
Our delicious bread is baked daily at Hedone (first portion free, £2 thereafter)

Specials

Hampstead Butcher & Providore Steaks

Grass fed Ribeye Steak (250g)
Grass fed Sirloin Steak (250g)
28 day dry aged Cote de boeuf (900g)
Canadian lobster (750g)
Kale, baby carrots & baby corn £5

Desserts

Tiramisu £7
Olive oil chocolate mousse, sea salt & hazelnuts £9
Quince, cinnamon cream & almonds £5
Ice cream - orange blossom, pistachio, vanilla
Sorbets - lychee, mint
(£2 per scoop)

If you have a food allergy or dietary requirement please inform our staff & ask to see our detailed allergens menu

An optional 12.5% service will be added to your bill