



## 28 CHURCH ROW

### Aperitif

Unforgiven passion 12.5	Hotel National 12.5	Berto Spritz 8.5	Champagne cocktail 13.5
Negroni 10.5	Pacific Standard 12	Dry Sherry 6.7/12	Red Vermouth 5.5

### Tapas

Toasted almonds 4.5	Gordal Olives 4.5	Pan con tomate 6	Gernika Peppers 7
Boquerones 6	Ham Croquetas 7.5		

### Cheese board

Krasotyri (Goat, pasteurised), Urdina (sheep, pasteurised), Idiazabal (sheep, unpasteurised)  
fig jam & crackers 10.5

### Charcuterie

Jamon Iberico de Bellota Cinco Jotas (30g) 20  
Charcuterie Board – selection of all 4 below 14  
Salchichon & black truffle 15, Lomo 12, Pastourmas 15, Venison & pork chorizo 12

### Small Plates

Designed for sharing, the dishes will arrive when ready. We recommend 3 dishes per person

**Onion cigars**, aubergine, fennel pinenuts, raisins 15

**Mushroom flan**, chestnuts, mandarin 14

**Radicchio**, apple, hazelnuts, blue cheese 12

**Octopus**, causa, fennel 15

**Monkfish Fillet**, celeriac, seeds 18

**BBQ Cod Collars**, heritage carrot & sesame salad 15

**Lamb meatballs**, roasted tomato hummus, sweet potato 17.5

**Calf's Liver**, tzatziki, piquillo pepper, tomato 16

**Pork belly**, turrón cream 18

### To Share

**28 Day Aged Ribeye Steak 400g** – 56

**Presa Iberico** (Please ask for weights & prices)

**Whole Sea Bass** a la Plancha 28

### Sides

**Samphire** 5

**Feo de tudela tomato** salad 7.5

**Cabbage**, pomegranate, walnuts 9.5

**Our bread** is baked daily

(first portion free, £2.5 thereafter)

### Desserts

**Gastrin**, vanilla ice cream 9

**Soft poached pear**, ricotta, almond biscuit 9

**Steamed Swiss meringue**, chocolate cream, dates, hazelnuts, white chocolate soil, bacon 9

**Ice Cream & Sorbets** please ask staff for flavours 4.5 per scoop

We do not operate an allergen free kitchen or bar and all dishes are subject to cross contamination. If you have an allergy, please ask a member of staff for today's allergen menu.

An optional 12.5% service charge will be added to your bill