ALTA

Beetroot Mezcal Negroni 13
Mezcal, House Bitter, Red Bitter, Beetroot

Seasonal Gimlet 13
Mapo Citrus Cordial, Gin, Rose, Loin de L'oeil Wine

Eusko 10
Non-alcholic Bitter, Yuzu Soda, Verjus

Nibbles	Sourdough Bread & Cultured Butter	4.5
	Maldon Oyster, Tomato Water, Dill	5 each
	Gordal Olives, Rosemary	5.5
	Sobrasada Toast, Goats Cheese, Burnt Honey	6
	Grilled Flatbread, Green Romesco, Manchego	6.5
Tapas	Yellowtail Crudo, Almond, Grape, Olive Oil	13.5
	Spiced Cecina, Kampot Peppercorn Oil	9
	Oyster & Cauliflower Mushroom Pintxo, Egg Yolk, Chives	6 each
	Galician Padrons, Mint, Sour Cream, Pickled Chilli	6.5
	XL Wild Atlantic Prawn, Iberico, Garlic	7 each
	Spicy Chicken Thigh Pintxo, Pickled Guindillas Chilli, Honey	7 each
	Iberico & Smoked Cheddar Croquettes	7.5
	Roasted Corn, Chorizo, Chilli Oil, Coriander Crumb	10
	Crispy Squid, Herb Salt, Citrus Aioli	11.5
Grill	King Oyster Mushroom, Shimeji, Pine Nut, Brown Butter	18.5
	Dorset Aged Lamb Cutlets, Romesco	19
	Onglet Steak, Chimichurri	21
	Highland Lobster Rice, Saffron, Grapefruit	25
	Wild Halibut, Pil Pil, Fennel	28
	35 Day Aged Bone-In Sirloin, Smoked Bone Marrow (500g)	60
Sides	Rocket, Basil, Tomato Salad	6.5
	Red Pepper Carpaccio, Goat's Cheese, Almond	6.5
	Patatas Bravas, Aioli	6.5

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
15% discretionary service charge will be added to your bill. 100% of all tips and service go to the team.