

CHAPTER 01 - HISPANIA

PLATES

Trio of Croquetas (GF) Gambas pil pil · manchego & tomato · red wine pork belly	11
Soy & Honey Glazed Chicken Thigh (GF) Crispy skin, habanero avocado purée, winter salad.	12
Red Wine & Garlic Pork Belly (GF) Charred corn · pork crackling	8
Goat's Cheese & Chorizo Stuffed Padrón Peppers (GF) Avocado & habanero purée · truffled honey	9
Mushroom & Garlic Vegan Meatballs Rich tomato sauce · grated courgette	11
Sautéed King Oyster Mushrooms (GF) Cavolo nero, sweetcorn purée, parmesan crust.	9
Pan-Fried Scallops (GF) Crispy pancetta · pickled apple · mojo verde · chorizo oil	14
Shell-On King Prawns (GFA) Prawn head & mango curry sauce · warm bread	12

SIDES (ALL GF)

Garlic & Chorizo Rice	
Courgette Fries	
Buttery Sweet Potato Mash	
Tenderstem Broccoli	6.5
Winter Green Salad	
Charred Corn on the Cob	
Patatas Bravas	

LARGER PLATES

Pepper & Olive Sirloin Steak (GF) Sweet potato mash · confit egg yolk	19
Pan-Seared Sea Bass (GF) Buttered chicory, fennel, dill & cucumber salad.	18
Roasted Aubergine (GFA) Herb crumb, seasoned grains, mojo verde.	14
Tomato & Cheese Stuffed Chicken Breast (GF) Chilli & garlic tenderstem broccoli, habanero avocado purée.	15.5

SWEET

Rum-Soaked Banana Bread Caramelised banana · peanut butter ice cream	8
Crema Catalana (GFA) Fresh raspberries · shortbread	7
Dark Chocolate Mousse (GF) Berry compote · Chantilly cream	6.5

Nomadd

Designed for sharing. Explore a selection of plates, with a couple of sides, to complete the table.

GF - Gluten Free • GFA - Gluten Free Available