

CHAPTER 01 - HISPANIA

Trio of Croquetas ^(GF)

Gambas pil pil · manchego & tomato · red wine pork belly

Soy & Honey Glazed Chicken Thigh ^(GF)

Crispy skin, habanero avocado purée, winter salad.

Red Wine & Garlic Pork Belly ^(GF)

Charred corn · pork crackling

Mushroom & Garlic Vegan Meatballs

Rich tomato sauce · grated courgette

Sautéed King Oyster Mushrooms ^(GF)

Cavolo nero, sweetcorn purée, parmesan crust.

Pan-Fried Scallops ^(GF)

Crispy pancetta · pickled apple · mojo verde · chorizo oil

Olive & Tomato Stuffed Calamari ^(GF)

Mediterranean olive & tomato stuffing · romesco sauce

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

PLATES

11 Pepper & Olive Sirloin Steak (8oz) ^(GF) 19

Sweet potato mash · confit egg yolk

12 Pan-Seared Sea Bass ^(GF) 18

Buttered chicory, fennel, dill & cucumber salad.

8 Roasted Aubergine ^(GFA) 9

Herb crumb, seasoned grains, mojo verde.

11 Tomato & Cheese Stuffed Chicken Breast ^(GF) 15

Serrano ham, Chilli & garlic tenderstem broccoli, habanero avocado purée.

9 Baked Camembert & Chorizo Crumb 14

Warm baked Camembert · crispy chorizo crumb · jamón tostadas

14 Shell-On King Prawns ^(GFA) 12

Prawn head & mango curry sauce · warm bread

11 Goat's Cheese & Chorizo Padrón Peppers ^(GF) 9

Avocado & habanero purée · truffled honey

SWEET

Rum-Soaked Banana Bread 8

Caramelised banana · peanut butter ice cream

Crema Catalana ^(GFA) 7

Fresh raspberries · shortbread

Dark Chocolate Mousse ^(GF) 6.5

Berry compote · Chantilly cream

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

GF - Gluten Free • GFA - Gluten Free Available

Nomadd