

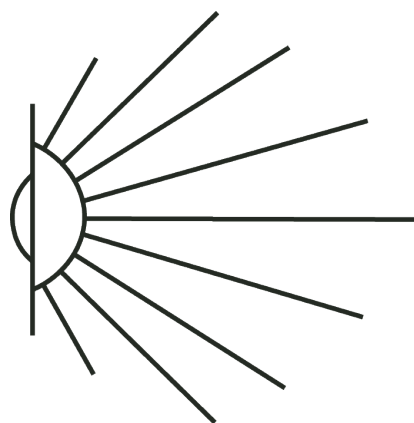
# CAMINO FRANCES - THE FRENCH WAY - JANUARY SAMPLE MENU

## SNACKS

Gordal olives - 4.5  
Cecina, toasted almond - 5  
Bread, smoked butter, charcoal salt - 3.5  
Mini dulce chorizo - 6  
Marinated sardine 'boquerones' fillets - 6

## APERITIVO

Santiago dry martini - 8.5  
Calimocho - 6.5  
Negroni - 8.5  
Xeco fino sherry - 7  
Xeco amontillado - 7  
Vermut rosso - 6.5  
Vermut Blanco 6.5  
Vermut rosado - 6.5



## PLATES

Padron peppers - 6  
Turnip, radish, hazelnuts, cured onions - 7  
Heritage potatoes, crispy pancetta, chopped egg - 8  
Slow-roasted squash, oyster mushroom, rainbow chard - 9  
Scallops, sobrasada butter, migas - 12  
Morcilla de Burgos, kale, roast garlic, almonds - 8  
Monte Enebro goats cheese, beetroot, walnuts - 9  
Smoked wild mushrooms, duck egg yolk - 12  
Chargrilled sardines, lemon oil - 14  
Hake, lentils, salsa verde - 20  
Whole red mullet, tximitxurri - 17  
Pluma Iberico, beech cap mushrooms 200g - 23  
8yo 'Rubia Gallega' fillet steak, mojo verde 250g - 32

## PILGRIM

## DESSERT

Blood orange cake, cinnamon, creme citron - 6  
Chocolate sea salt mousse, olive oil biscuit - 7  
Saint James Tart, poached pear, rosemary ice-cream - 7  
Manchego cheese, hazelnuts, quince jam, crackers - 100g - 12

Bottomless filtered still or sparkling 'Charity' water for the table - 2.5  
All profits from sale of this water go directly to The Movember Foundation

Pilgrim Tote Bag - for your Camino— £5

\*A discretionary 12.5% service charge will be added to tables of 5 or more.