

LATES MENU

FRIDAY 2 JULY

Our Lates menu is inspired by our head chef Ana Ortíz's South American roots. Flavoursome, yet simple and elegant, the dishes use the very best local and seasonal ingredients.

STARTER

CONFIT PORK BELLY, MAIZE TORTILLA, CORN SALSA £9

CARAMELISED PEARS, QUESO FRESCO, WALNUTS £8

CRAB CAUSA, PICKLED FENNEL, CRAB MEAT, DILL MAYO, POTATO £10

MAIN

RIB EYE STEAK, CHIMICHURRI £17

GRILLED HAKE, ALIÑO VERDE £16

HISPI CABBAGE, CONFIT GARLIC, HAZELNUTS £12

SERVED WITH:

ASPARAGUS, NEW POTATOES, CRISPY ONIONS

GRILLED CAULIFLOWER WITH CHICKPEAS CRUMBS

DESSERT

CHOCOLATE CREMEUX WITH ALMONDS £8

RUN CARAMELISED PINEAPPLE, DULCE DE LECHE CREAM & ALFAJORAS £8

BASQUE CHEESECAKE £8