

KEEPER'S HOUSE

By José Pizarro

Gordal olives stuffed with orange (ve) 6

Fried Marcona almonds (ve) 6

Pickled white anchovies, garlic, parsley, Jose's extra virgin olive oil 10

100% Iberian ham croquetas 10

Pan con tomate (ve) 7

Jamón Ibérico, 5J Cinco Jotas 100% acorn-fed (30g/60g) 16/32

Sourdough with José's extra virgin olive oil (ve) 5

Fried padron peppers with sea salt flakes (ve) 8

Octopus, potatoes, capers 18.50

Beetroot, Picos de Europa blue cheese, pickled walnuts 12

Braised lentils, chorizo 10

Beef and pork meatballs, almond sauce, crisps 12

Blue fin tuna and onion stew 22

Baked seasonal squashes, pisto, pumpkin seeds, chilli dressing 16

Fillet of stonebass, Jerusalem artichokes, romesco sauce 25

Blackened cauliflower, braised butter beans, kale 16

5J 100% acorn-fed Iberian pork shoulder, confit piquillo pepper 19 per 100g

White wild prawns, garlic, chilli oil, fried eggs and triple cooked chips 33

Lamb ragu, EVOO mash potato 21

Txuleton, Spanish rib on the bone 400g 65

Chickpeas in sobrasada 9

Spinach, raisins, pinenuts 6

Round lettuce, honey dressing 6

Roasted carrots, thyme, honey 6



Please inform your waiter if you have any allergies or special dietary requirements.
A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate.
Get Ready for Christmas! To book and view our menus, scan the QR code.