

ACADEMICIANS' ROOM

By José Pizarro

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

Gordal olives stuffed with orange (ve) 6

Fried padron peppers with sea salt flakes (ve) 8

Fried Marcona Spanish almonds (ve) 6

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

Pan con tomate (ve) 7

Selection of 100% 5J Cinco Jotas charcuterie, breadsticks 13/25

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

Beetroot, Picos de Europa blue cheese, pickled walnuts (v) 12

Baked seasonal squashes, pisto, pumpkin seed and chilli dressing (ve) 10

Cheese selection, picos, compote, quince (v) 16

Desserts

Chocolate mousse, salt, José EVOO 9.50

Olive cake, autumn PX sherry compote 8.50

Home-made ice cream and sorbets 6.50



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.