

THE SPANISH BUTCHER

GRADUATION MENU 2024

AVAILABLE MONDAY - FRIDAY 12-4

3 course menu // £35 per person

GALICIAN SOURDOUGH 5

GORDAL OLIVES 6

PADRÓN PEPPERS 8

STARTERS

SOUP OF THE DAY (v) (glf)

Sourdough & olive oil

SEARED KING SCALLOPS (glf) (£4 supp)

Confit tomato, mojo verde, samphire

STREET CORN (v) (glf)

Charred corn. Payoyo cheese, chilli & paprika

GALICIAN FILLET SLIDERS

Truffle cheese, harissa aioli, guindilla pepper

IBERIAN BELLOTA SLICED MEATS

Jamon, chorizo, salchichón, lomo Iberico

SIDES 6 each

ROCKET & MANCHEGO (v) (glf)

TOMATO SALAD (v) (glf)

SAUTÉED MIXED GREENS (v) (glf)

CAULIFLOWER CHEESE

SAUTÉED GARLIC MUSHROOMS (v) (glf)

POTATO ESPUMA (v) (glf)

MANCHEGO TRUFFLE FRIES (gf)

SAUTÉED POTATOES (v) (glf)

Garlic, paprika & chives

MANCHEGO MAC & CHEESE

Puffed paprika pork skin

@Spanishbutcher



CUTS

35 day dry-aged Scotch & Galician beef

CUTS SERVED WITH

Handcut chips & a choice of sauce

ROMESCO (v) (glf) // PEPPERCORN (glf) //

PICOS BLUE (glf)

MOJO VERDE (v) (glf) // GARLIC HERB BUTTER (glf)

SCOTCH SIRLOIN 300G..... (£8 supp)

SCOTCH FILLET 230G..... (£10 supp)

GALICIAN FILLET 230G..... (£12 supp)

MAINS

BAKED FILLETS OF SEABASS (glf)

Romesco, green beans, sautéed ratte potatoes, smoked paprika, black grilled spring onion

CAULIFLOWER "STEAK" (v) (glf)

Potatoes "a la pobre", caperberries, piquillo peppers, salsa verde

ROAST RUMP OF LAMB (glf)

Spiced aubergine purée, grilled asparagus, saffron potato fondant

DESSERT

SANTIAGO ALMOND TART

Vanilla ice cream & poached apple

CHOCOLATE CREMEAUX (v) (gf)

Vanilla ice cream, salted caramel, popcorn

CREMA CATALANA

Fennel pollen shortbread

SPANISH CHEESE BOARD

Quince jelly, biscuits (£3 supp)



MENU SUBJECT TO SEASONAL CHANGE

(v) Denotes vegetarian dishes. (glf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details and aware of all dietary requirements when ordering.. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.