

BAR SNACKS

Pan con Tomate £4.5
Flat Bread with Olive Oil or Alioli £3.5
Nocellara del Belice Olives £3
Smoked Almonds £3
Pork Rillions £3
Caperberries £3

Padrón Peppers £4.5
Boquerones £3.5
Guindilla Peppers £3
Chicken Liver and PX Paté £5
Pork, Chorizo and Apricot Terrine £5
Quail's Eggs £4

HAMS

Jamón Ibérico de Bellota, Castro y González, Castilla y León £16 Jamón Serrano de Teruel, Soincar , Aragon, D.O.P £8.5 Prosciutto di Parma ,DOP, Emilia Romagna £8.5

CHARCUTERIE

Spanish Charcuterie Selection £12 Chorizo Ibérico de Bellota (Castilla y León), Salchichón de Vic (Catalunya) Lomo Teruel (Aragon)

> <u>Italian Charcuterie Selection £12</u> Speck (Trentino Alto Adige), Spianata Piccante (Calabria) Capocollo (Toscana)

> > Salt Yard Marjoram and Chilli Salami £5.50

CHEESE

Spanish Cheese Selection £12
Picos Blue (Castilla Y Leon, Cows' Milk)
Torta De Barros (Extremadura, Ewes' Milk)
Tetilla (Galicia, Cows' Milk)

Italian Cheese Selection £12
Tallegio (Lombardia, Cows' Milk)
Montasio (Veneto , Cows' Milk)
Erborinato Sardo (Sardegna, Sheeps' Milk)

Tartufino with Honeycomb (Umbria, Cow's Milk) £6.5 Three Manchegos with Membrillo (La Mancha, Ewes' Milk) £9

Dehesa is proud to support Swichback. An optional £1 will be added to your bill, please ask for more details. All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 12.5% service charge will be added to your bill, this will be shared amongst all staff.



FISH

Salt Cod Carpaccio with Asparagus, Broad Beans and Moscatel Pickled Shallots £6.5

Confit Octopus with Pink Fir Potatoes and Sautéed Sprouting Broccoli £9

Scallop a La Plancha with Amatriciana, Cumin Yoghurt and Crispy Jamón £4.5 (each)

Pan Fried Sea Bream with Fennel & Dill Pureé and Kohlrabi, Fennel & Parsley Salad £7

Chili Prawns a la Plancha with Morcilla Purée and Apple, Pomegranate & Samphire Salad £8

Black Ink Cuttlefish Stew with Pea Purée, Crispy Shallots and Chilli & Parsley Salad £7.5

MEAT

Nduja and Green Olive Croquetas with Guindilla Alioli £5.5

Grilled Chorizo with Fresh Pea Purée and Crispy Red Onions £6.5

Confit Old Spot Pork Belly with Rosemary Scented Cannellini Beans £9

Grilled Beef Bavette with Cherry Tomato & Green Bean Salad and Picos Blue Sauce £8

Roast Rump of Lamb with Baby Vegetables and Apple & Brown Butter Sauce £10.5

Chicken, Prosciutto & Sage Saltimbocca with Smoked Aubergine Purée and Broad Bean Salad £7.5

VEGETABLE

Classic Tortilla £5

Courgette Flower Stuffed with Goats' Cheese and Drizzled with Honey £4.5 (each)

Pea, Broad Bean, Grilled Artichoke & Baby Gem Salad with Smoked Ricotta & Red Onion Dressing £5.5

Spinach and Ricotta Malfatti with Baked Beetroot Purée and Walnut Dressing £6.5

Grilled Asparagus with Free Range Smoked Egg and Truffle Dressing £7

Organic Mixed Leaf Salad with Balsamic Dressing £4

Patatas Fritas with Romesco Sauce and Alioli £4