

LURRA

Basque grill

TO START

- Gernika peppers • 11
- Ibarra peppers • 9
- "000" Cantabrian anchovy • 6
- Pan con tomate • 10
- 5J Jamon Ibérico cured for 5 years • 23
- Coombeshead Farm sourdough with salted butter • 6
- Coombeshead Farm sourdough with bone marrow • 13.5
- Cornish crab & Royal Oscietra Caviar pintxo • 22
- Ossay Iraty cheese croquetas • 9
- 5J Jamon Ibérico croquetas • 12
- Courgette flower stuffed with manchego mousse • 16
- Wild mushrooms 5J Jamon Iberico & slow cooked egg • 24

LARGER PLATES

- Galician octopus with piquillo sauce ½ & ¼ • 52/27
- Segovian suckling lamb leg with red wine sauce • 55
- Whole grilled wild Cornish Turbot (ask for available sizes) • 96/kg
- 5J Presa ibérica with chimichurri (ask for available sizes) • 125/kg
- 14-year-old "Rubia Gallega" rib-eye dry aged on the bone • 800g /115

VEGETABLES & SIDES

- Feo de Tudela tomato salad • 9.5
- Fries with smoked paprika & alioli • 8
- Marinated courgettes • 9.5
- Grilled Artichokes with ñora alioli • 18
- Linzer potatoes with piquillo peppers • 15
- Roasted red peppers with chimichurri • 15