



MIRARI

PINTXOS & TAPAS

Smoked Almonds, £4.50

Padron Peppers,
Sherry Vinegar, Maldon sea salt £7

Calamari
Lemon Aioli £13

Gordal Olives, £4.50

Chorizo Croquettes,
Saffron Aioli, £10

Heritage Tom salad,
Burrata, Pedro Ximenez Poached Peaches &
Rocket Pesto £14

SUNDAY LUNCH

Roasted Half Chicken, Chorizo Butter £26

Confit Pork Belly, Burnt Apple Purée £26

All Sunday Lunches Served With
Cavolo Nero, Olive Oil, Confit Garlic & Lemon,
Orange & Paprika Glazed Carrots (VgO)
Thyme & Oregano Roasted Potatoes
Yorkshire Pudding
Roasted Red Pepper & Chilli Salsa
Red Wine Jus

Rioja Braised Beef Cheeks £26

Vegetarian Wellington £23

SIDES

Glazed Carrots £4.50

Roasted Potatoes
Thyme & Oregano £4.50

Cavolo Nero
Olive Oil, Confit Garlic & Lemon
£4.50

Tenderstem Broccoli
Garlic & Chilli £7

Skin on Fries £7
(Add Manchego & truffle oil for £1)

Tomato Salad
Cherry Tomatoes, Green Beans,
Pickled Red Onion, Vinaigrette £5.25

DESSERTS

Chocolate & Olive Oil Mousse,
Roasted Vanilla Gelato £14

Basque Cheesecake,
Pedro Ximenez Caramel, Golden Raisins
£14

Crema Catalana £13

Affogato,
Espresso, Roasted Vanilla Gelato £10

Selection of Sorbets,
Ask the team for today's specials £9

Please inform a member of our team of any allergies or dietary requirements before ordering. Whilst every effort is made to accommodate dietary needs, we cannot guarantee the absence of allergens due to our kitchen environment.

Please note we add a discretionary service charge of 12.5% to your final bill