

# The Pony Club

'sit down and eat, and welcome to our table' – william shakespeare from *as you like it*

## PINCHOS & STARTERS

<b>aceitunas alinadas</b> , marinated arbequina, gordal and empeltre olives (df) (c) (v)	7.5
<b>almendras saladas</b> , marcona salt roasted almonds (df) (c)	6.5
<b>el pan</b> , in house baked spanish multigrain rolls (df)	2.5
<b>seleccion de pinchos</b> , chefs selection	20.5
<b>ras al hanout</b> , cured handorf venison with horseradish crème (df) (c)	5.9
<b>blanco el bonito</b> , ortiz white belly tuna with truffle mayonnaise (c)	6.5
<b>pimiento rellenos</b> , pumpkin & feta filled pimiento (v)	5.5
<b>bunuelo de bacalao</b> , salt cod & potato fritter with laverbread	6.5
<b>la sopa</b> , cornfed chicken & orzo pasta soup with asparagus and porcini (df)	14.5

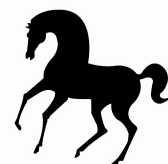
## TAPAS

<b>rollo paella champinon</b> , wild mushroom paella cabbage rolls with passata (c) (v)	13.9
<b>berenjena horneado</b> , baked eggplant and haloumi stack with artichoke puree (c) (v)	12.9
<b>mahon croquetas</b> , potato croquette with mahon filling and gazpacho sauce (v)	14
<b>la carne cruda</b> , wagyu eye fillet, sangria jelly and baby cress (df) (c)	18.9
<b>empanadas de abalone</b> , albanly abalone pies with cherry tomato salsa	19.9
<b>quail involtini</b> , grilled quail with foie gras and venison chorizo (df) (c)	21.9
<b>trucha arcoiris</b> , smoked rainbow trout with artichoke hearts and citrus foam (df) (c)	18.5
<b>marron crespon</b> , pemberton marron crepes with brown sage butter	21.5
<b>mejillones crangrejo &amp; camaron</b> , farmed local mussels with king prawn & crab filling	20.9
<b>calamares a la plancha</b> , grilled chilli squid with tomato and aioli (gf)	17.9
<b>faisan escabeche</b> , pickle marinated pheasant with potato and broadbeans (df) (c)	18.9
<b>banderilla de chorizo</b> , chorizo, olive & stuffed chilli with coriander sauce (df) (c)	15.9
<b>pollo rellenos</b> , cornfed chicken, pimiento, spinach and buffalo facitta (c)	18.9

the chef's table, four course banquet of our chef's selection; tapas, raciones & churros

60 pp

restaurant.private dining.meetings.product launches.weddings.open lunch wednesday to saturday, dinner tuesday to sunday.



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## RACIONES

<b>el trapo pasta &amp; anec</b> , in house made saffron & mushroom pasta with duck ragu	24.9
<b>pollo, garbanzo alubias &amp; morcilla</b> , roast sherry glazed spatchcock, chickpeas & spanish black pudding (df) (c)	27.9
<b>verduras pisto manchego</b> , vegetable & bean rattatouille with cavolo nero (df) (c) (v)	24.5
<b>tripa de cerdo</b> , twice cooked pork belly with apple compote, pinenuts with mustard fruit (df) (c)	28.9
<b>zarzuela</b> , seafood operetta with squid, prawns, marron, crab, vongole, mussels, fish & scallops	31.9
<b>pata de cordero</b> , slow cooked south west lamb with preserved lemons and cous cous (c)	27.9
<b>pescado mercado</b> , market fish of the day with potato bravas and Spanish salad	MP

## ENSALADA & VERDURAS

<b>ensalada espanola</b> , cos, manchego, almonds, crispy jamon and crostini	12.9
<b>melocoton melon ensalada</b> , preserved peach, rockmelon, mizuna and orange blossom honey dressing (c) (v)	12.9
<b>esparrago cocinados</b> , steamed greens with pimento butter (c) (v)	8.5
<b>patatas bravas</b> , crispy skinned kipfler potatoes with aioli (v)	10.5

## POSTRES

<b>churros</b> , fried pastry with chocolate ganache	13
<b>chocolate</b> , mousse, bread, caviar fairy floss, nougat	14
<b>poached pedro ximinez pears</b> , marscapone	14
<b>datiles budin</b> , Moroccan date pudding with calvados crème fraiche	13.5
<b>selection de quesos y frutos secos</b> , regional cheese & fruit platter	19.9

(v) vegetarian (df) dairy free (c) celiac – gluten free

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