

MOCKTAILS

Tea and Tonic

Infused tea, lime and tonic 10

May 23

Lime, syrup, tonic, soda and Angostura 10

Cleara

Beer 0%, grenadine and lemonade 10

Vitamin

Pineapple, lime, carrot juice and ginger beer 10

ALAIN MILLIAT JUICES

Pineapple juice 8.80

Apple juice 8.80

Green tomato juice 8.80

OTHER DRINKS

Matcha Latte 5

Orange juice 5

Juice of the day 5

Smoothie of the day 7,50

Chai latte 5

Baby chino 3

HERBAL TEAS

By Rare Tea Company

Himalayan Spring. Green Tea 4

RAFA Tea for Heroes. English Breakfast 4

Malawi Leafy Pu'er 4

Rare Earl Grey 4

Wild Harvest Rooibos 4

Portuguese Peppermint 4

Whole Chamomile Flowers 4

WATER

Kingsdown still 5

Kingsdown sparkling 5

COFFEE

By Allpress

Espresso 3

Macchiato 3

Cortado 3.20

Americano 3.25

Flat white 3.25

Cappuccino 3.75

Latte 3.90

Frappé 5

Filtered coffee 3

Choose your milk

Fresh | Oat | Coconut | Almond

BEERS AND CIDERS

Draught

Estrella Damm half 4.50 | pint 6.50

Inedit Damm half 6 | pint 7.50

Bottle

Brewdog Punk IPA 5.50

Brewdog Punk 0.5 IPA 5

Guinness Original 4.50

Daura Damm Gluten Free 5

Free Damm 0,0 4.50

Curious Apple Cider 5

SODAS

Coca Cola 5 / Fever-Tree 4.50

FOR YOUR PETS TREAT BOWL + DRINK 15

TEA

Barkjeeling or Earl Greyhound single tin 8

BEER

Bottom Sniffer single bottle 7

WINE

White or rosé single bottle 7

TREAT BOWLS

Meat 12 | Fish 12 | Vegetables/Fruits 8

All day brunch

Sobrasada and Cotherstone cheese croissant 12

Jamón de Jabugo croissant 19

Banana oat bread 6

Croissant 3.50

Pain au chocolat 4.90

RICH YOLK EGGS

From free-range hens

Poached 9 | Omelette 11 | Fried 11 | Scrambled 12.50

Benedict 16.50 | Royal 18.50

ADD TO

Avocado 6 | Tomato 4 | Cheese 4 |
Bacon 6 | Wild mushroom 4

SOURDOUGH TOAST

Almonds, banana and cocoa nibs 9.90

Avocado, spinach and sun-dried tomato 11.50

Butter or ghee and homemade jam 4.40

BOWLS

Yogurt, banana, berries and homemade granola 9.90

Porridge, apple, raisins,
toasted coconut flakes and homemade
almond butter 11

THE CAMPANER ENGLISH BREAKFAST 20

Sausage, eggs, beans, tomato,
bacon, wild mushrooms
and toast sourdough

THE CAMPANER SPANISH BREAKFAST 20

Eggs, with potatoes,
chorizo, ham and toast sourdough

Welcome to The Campaner. Here we blend the finest produce from around the UK with the soul of Spanish cuisine. Our menu has been designed to share, and our kitchen embraces the principals of love and care. Please enjoy.

Display cabinet

Olives selection 4.50

Smoked salmon 13.50

OYSTERS

Market Oyster 5

Lemon or Sherry vinaigrette

SPANISH CURED MEATS

Jamón de Jabugo 36 | ½ 19

Sobrasada de Mallorca 14.50

Selection of spanish cured meats
27 | ½ 15

CAVIAR

with blinnis

Cornish salted Baerii

10 gr/45

Imperial oscietra

10 gr/52

ENGLISH CHEESES

Selection of British cheeses from
Neal's Yard 24 | ½ 13

Make your own selection 7 each

All day dining

Bread with tomato (2 slices) 6.50

Ham croquette (each) 3.75

Chipirones 16

Tortilla of the day 14.50

Endive and apple salad with Stilton and walnuts 16.50

Seasonal salad 18.50

Spicy coleslaw 8.90

Vitello tonnato Frankie Gallo Cha Cha Cha 16.50

Beef steak tartare on bone marrow 24

Crab sandwich with fresh herbs 22.50

Prawns al ajillo 21

Wild mushroom, celeriac puree, poached egg and truffle 22.50

Queen scallop, romesco and "papada ibérica" 17.50

Squid "cazuelita" with "txistorra" and lobster stock 21.50

Mussels in white wine sauce 16

Oxtail cannelloni, foie bechamel sauce and truffle 24

Hand cut fries 7

BREAD AND SAUCES

Aioli 1.90 | Romesco 1.90 | Brava 1.90

Seeded sourdough bread with butter and olive oil 5.80

Gluten-Free bread 4.60

Lunch and dinner

From 12pm to 3pm and from 5pm to 10pm

Saturdays from 12pm to 10pm

A NOD TO TERRAZA MARTINEZ

Minimum two people. Price per person.

ARROCES

Iberian pork ribs with sobrasada
and chickpeas 32 p/p

Catalan 'Socarrat' with red prawns 38 p/p

Seasonal legumes and vegetables 26 p/p

Squid and cuttlefish black rice 42 p/p

Rice "caldoso" of lobster 52 p/p

Rice of the day p/p

TWO COURSE LOBSTER AND MONKFISH CASSEROLE

70 p/p

First you eat the lobster,

the monkfish and the potatoes

Then we take the casserole back to the kitchen

and we bring it back with two poached eggs,

more potatoes and lobster stock.

JOSPER GRILL OVEN

Sweet potato "al caliu" with Baron Bigod cheese 15

Catch of the day (Market price)

Mariscada (grilled sea food selection) 68

Coquelet with herb butter 22

Beef filet and foie-gras 42

45 day dry-aged ribeye steak (400gr) 60

Slow braised pork belly with delica pumpkin puree 22

Roasted milk fed lamb leg
with radicchio salad (600gr) 69

Tenderstem broccoli with garlic and chili 14

Chargrilled vegetables 17.50

Roasted pink fir potatoes 8.50