

WORD BIN

To avoid clogging up our menu with too many fluffy words we have gathered together (using a dolphin-friendly net) in one handy place all of those foodie words that we could have used elsewhere on this menu.

We also thought it'd be nice to explain a couple of other bits & pieces, just in case, even if it's just to remind us now & then...

organic (several)

free range (absolutely)

wild (loads)

sashimi grade (of course)

natural (various)

seasonal (every time)

home-made (countless)

local (more than a few)

fresh (so many)

Jamon- acorn-fed, air-dried, mature Spanish ham

Kurobuta- Japanese-style, black Berkshire pork

Bresaola- Italian, air-dried & cured beef

Lomo- Spanish flavoured, cured pork loin

Pecorino- matured cheese from sheep milk

Bavette- French cut from skirt steak

Carpaccio- high quality meat or fish served raw & thinly shaved

Salsa Verde- Italian green herb dressing

Crème Fraîche - soured French-style cream

BMS- beef marbling standard

Pangrattato- toasted bread crumbs with herbs

Taglierini- thin ribbons of pasta

Sobrasada- Spanish smoked paprika & pork pate