£40

per person

TO SHARE

TOMATO BREAD *(v)*
with garlic and extra virgin olive oil.

JAMÓN IBÉRICO CEBO
Free-range, grain fed and air cured for 32 months.

OCTOPUS
Chickpea and beetroot purée, paprika and extra virgin olive oil.

IBÉRICO MEATBALLS
cooked in a rich tomato & red pepper sauce.

MAINS

COCHINILLO
Roasted suckling pig and morcilla, spiced apple purée, crispy sage.

BRUSSEL SPROUT SALAD
Ibérico ham, hazelnut, cranberries, moscatel & mustard dressing.

PADRÓN PEPPERS *(v)*
Little green peppers, some hot, some not, with sea salt.

DESSERT

CHURROS
with artisan hot chocolate sauce.

Please inform staff of any allergens or dietary requirements at the time of booking.

A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team.