

NEW YEAR'S EVE MENU

£40

per person

Glass of cava on arrival

TO SHARE

OLIVES (v)

marinated in lemon and rosemary.

ARZÚA ULLOA (v)

Cheese fritters with sticky tomato jam.

JAMÓN SERRANO

Duroc ham air cured for 22 months.

GAMBAS AJILLO

Prawns with garlic, chilli and white wine.

MAIN

IBÉRICO PORK CHEEKS

Braised with Oloroso sherry, olive oil mash potatoes

Side dishes to share

CURLY ENDIVE SALAD (v)

Lodosa peppers, red onion, tomato, goats' cheese and olive oil bread.

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. Vegetarian menus are available upon request. A discretionary service charge of 12.5% is added to all bills.