THE PUNCHBOWL

PUB & DINING ROOMS

# 'TOUR' OF SPAIN
# £47.00 PER HEAD

On Arrival

G & T Gin Mare, Franklins rosemary tonic and black oil, rosemary and sea salt

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Croquetas de Jamon Iberico 5 Jotas

*Iberico ham croquettes*

Torelló, Special Edition Brut Reserva, Cava, Penedes, Spain

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Bacalao al Pil Pil

*Salted cod, Ezpeleta red peppers, tomato chilli sauce*

Ramón Bilbao, Rioja Rosado 'Lalomba'

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Pulpo a la Gallega

*Galician octopus, Riojan new potatoes & red paprika*

Sierra Cantabria, Rioja Blanco

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Anchoas del Cantabrico

*Cantabrian anchovies, Manchego cheese, rustic bread*

Albariño DO Rias Baixas, Mar de Frades

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Cordero lechal asado, patatas Riojanas

*Slow cooked braised milk-fed Lamb, rosemary roasted new potatoes*

Bodegas Cruz de Alba Tinto Crianza, Ribera del Duero

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Chuleton con su guarnicion (Olmeda-Navarra pimientos del Padron)

*Ribeye steak, red Piquillo peppers*

Abadia Retuerta Selección Especial Sardon de Duero

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Flan de Huevo casero con su helado

Crème caramel with vanilla ice cream

Bella Luna Pedro Ximénez Sherry

We are joined by Peter Wallbridge, a qualified and published winemaker who now heads up the Spanish buying team at Enotria & Coe.
Having made wine around the world and spent the last 8 years in Spain alone, he is considered an expert in his field and is looking forward to hosting our dinner and joining you in conversation.