



CHRISTMAS MENU

£55 per person

TO START

Padrón peppers (vg)

Jamón & Manchego croquetas £2.5 supplement

Chargrilled flatbread with herb butter (v)

Charcuterie & cheese selection

TAPAS TO SHARE

Yellow fin tuna, avocado, blood orange (gf, df)

Prawns pil-pil, grilled guindilla chilli
& roasted garlic (gf, df)

Roasted Hispi cabbage, miso, pickled shallot,
puffed rice (v)

Lamb skewers, romesco, tenderstem broccoli (df)

Slow cooked ox cheeks, heritage carrots,
bone marrow jus (gf)

Patatas bravas, alioli (gf, df, v)

DESSERTS TO SHARE

Churramisu (v)

(v) vegetarian | (vg) vegan | (gf) gluten free | (df) dairy free



CHRISTMAS MENU

£85 per person

Prosecco reception

TO START

Padrón peppers (vg)

Jamón & Manchego croquetas

Chargrilled flatbread with herb butter (v)

Charcuterie, Jamón & cheese selection

TAPAS TO SHARE

Robata grilled turbot, braised baby gem,
beurre blanc, caviar (gf)

Chargrilled Hispi cabbage, miso,
puffed black rice (vg)

Aubergine parmigiana, aged Parmesan, basil

Ibérico presa, roast shallot purée,
Borretane onion (gf, df)

30 day aged Hereford rib eye of beef (gf, df)

Patatas bravas, alioli (gf, df, v)

Burrata Puglise, winter tomato salad (gf, v)

DESSERTS TO SHARE

Basque cheesecake, honey (v)

Churramisu (v)