



CHRISTMAS MENU

£55 per person

TO START

Padrón peppers

Jamón & Manchego croquetas £2.5 supplement (gf)

Chargrilled flatbread with herb butter (v)

Charcuterie & cheese selection

TAPAS TO SHARE

Yellow fin tuna, blood orange,
citrus vinaigrette (gf, df)

Pil pil prawns, chilli, garlic (gf, df)

Chargrilled baby gem, ajo blanco,
Marcona almonds, pickled shallots (v)

Chargrilled Ibérico presa, olive purée,
baby leek (gf, df)

Braised short rib of beef, celeriac purée,
heritage carrots (gf)

Patatas bravas & Manchego (gf, v)

DESSERTS TO SHARE

Churros with cinnamon sugar,
warm chocolate sauce (gf, df, vg)

(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 (gf)

Chargrilled flatbread with herb butter (v)

Charcuterie, Jamón & cheese selection

TAPAS TO SHARE

Grilled octopus, romesco, globe artichoke (df)

Pan fried Cornish cod, Delica pumpkin purée,
Santa Rosalia endive (gf)

Gambas pil pil, chilli, garlic (gf, df)

Chargrilled baby gem, ajo blanco,
Marcona almonds, pickled shallots (v)

Lamb arrosticini, cavolo nero, mint pesto (gf, df)

30 day aged Hereford sirloin, mojo verde (gf, df)

Patatas bravas & aged Manchego (gf, v)

DESSERTS TO SHARE

Basque cheesecake, truffled honey

Churros with cinnamon sugar,
warm chocolate sauce (gf, df, vg)