

Starters for the table to share

Fried aubergines with spiced labneh, chilli and mint, Ortiz anchovies and crispbread

Cornish octopus salad with new potatoes, crispy capers, paprika and dill

Pan fried pigeon breast with caramelised figs, cinnamon and crispy chickpeas

Pan fried lamb's kidneys with chanterelle mushrooms, jamon, toast and oloroso sherry

Courgette ceviche with Manchego, lemon dressing, mint and toasted almonds



Main Course – each guest to choose one

Wood roasted chicken with tabbouleh, grapes, mint, pomegranates and pistachio sauce

Charcoal grilled seabass with grilled courgette, pine nut and raisin salad,
crushed potatoes and marjoram salmorejo

Charcoal grilled lamb with lentils, caramelised marrow, season yoghurt, mint and chilli butter

Wood roasted pork belly with smoked aubergine and Manchego purée and sun-dried pepper salsa

Cornish bluefin tuna a la plancha with olive, tomato and coriander salsa and chickpea purée

Mixed vegetable mezze: baba ghanoush, spiced labneh, Syrian lentils, tabbouleh, pistachio sauce, olive
and tomato salsa, caramelised marrow, chickpea purée, beetroot borani, crudités and flatbread



Desserts for the table to share

Yoghurt cake with pistachios and pomegranate

Chocolate and apricot tart

Malaga raisin ice cream with Pedro Ximenez sherry

Rosewater and cardamom ice cream