



CHRISTMAS MENU

£55 per person

TO START

Padrón peppers (vg)

Jamón & Manchego croquetas £2.5 supplement

Chargrilled flatbread with garlic butter (v)

Charcuterie & cheese selection

TAPAS TO SHARE

Pan fried Cornish Cod, cauliflower, Jamón sauce (gf)

Pil pil prawns, roasted garlic, red chilli oil (gf, df)

Chargrilled Delica pumpkin, butternut squash purée,
crumbled vegan feta, endive (vg)

Corn fed Chicken thigh, tenderstem broccoli,
romesco (df)

Homemade lasagne, Fior di Latte, basil (v)

Patatas bravas, alioli (gf, df, v)

DESSERTS TO SHARE

Churros with cinnamon sugar,
dark chocolate sauce (df, 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 garlic butter (v)

Charcuterie, Jamón & cheese selection

TAPAS TO SHARE

Burrata Pugliese, caponata, basil (gf, v)

Pan fried Cornish cod, cauliflower, Jamón sauce (gf)

Pil pil prawns, roasted garlic, red chilli oil (gf, df)

Slow cooked lamb shoulder, globe artichoke,
caper jus (gf, df)

Chargrilled Delica pumpkin, butternut squash purée,
crumbled vegan feta, endive (vg)

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

Patatas bravas, alioli (gf, df, v)

DESSERTS TO SHARE

Pistachio and white chocolate buñuelos,
whipped lemon ricotta (v)

Tarta de Santiago, whipped chantilly cream