



CHRISTMAS MENU

£55 per person

TO START

Padrón peppers (vg)

Jamón & Manchego croquetas £2.5 supplement

Chargrilled flatbread with confit garlic butter (v)

Charcuterie & cheese selection

TAPAS TO SHARE

Tuna tartare, avocado, chilli, red onion,
tapioca crisp (gf, v)

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

Aubergine parmigiana, Fior di Latte, basil (v)

Grilled lamb rump, caponata,
rosemary lamb jus (gf, df)

Slow cooked ox cheeks, truffled mashed potato,
wild mushroom, jus (gf)

Patatas bravas, alioli (gf, v)

DESSERTS TO SHARE

Churros with cinnamon sugar,
warm 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 confit garlic butter (v)

Charcuterie, Jamón & cheese selection

TAPAS TO SHARE

Burrata Pugliese, sun dried tomato
pesto, pinenuts (gf, v)

Pan fried Cornish Cod, Jerusalem artichoke,
fish sauce (caviar) (gf)

Octopus carpaccio with puntarelle salad,
Amalfi lemon (gf, df)

Delica pumpkin, radicchio, whipped cheese, sage (vg)

Pan fried duck breast, celeriac, orange, endive (gf)

30 day aged Hereford rib eye of beef (gf)

Patatas bravas, alioli (gf, v)

DESSERTS TO SHARE

Classic tiramisu (v)

Churros with cinnamon sugar,
warm chocolate sauce (df, v)