



CHRISTMAS MENU

£55 per person

TO START

Padrón peppers (vg)

Jamón & Manchego croquetas £2.5 supplement

Chargrilled flatbread with smoked butter (v)

Charcuterie & cheese selection

TAPAS TO SHARE

Gin cured sea trout, citrus, avocado, kikones (gf, df)

Pil pil prawns, Harissa oil, parsley (gf, df)

Chargrilled Hispi cabbage, romesco,
pickled shallots (df)

Lamb pintxos, burnt onion purée, gremolata (df)

Josper grilled baby chicken,
charcoal alioli, piparrada (gf, df)

Patatas bravas, alioli (gf, df, 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

Chargrilled flatbread with smoked butter (v)

Charcuterie, Jamón & cheese selection

TAPAS TO SHARE

Grilled octopus leg, saffron alioli, pink fir potatoes,
semi dried Daterrini (gf, df)

Josper roasted Cornish Cod, butternut squash
pisto, bottarga (gf)

Roasted celeriac carpaccio, aged balsamic,
roasted walnuts, Frisse lettuce (gf, df, vg)

Chargrilled venison loin, romesco, Roscoff onion,
crispy oyster mushroom (gf)

30 day aged Hereford sirloin (gf, df)

Chicory salad, spiced hazelnuts, orange (vg)

Patatas bravas, alioli (gf, df, v)

DESSERTS TO SHARE

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

Manchego cheesecake, smoked raspberry jam (v)