



CHRISTMAS MENU

£85 per person

Veuve Clicquot Champagne on arrival

TO START

Padrón peppers (vg, gf, df)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Charcuteri, jamon and cheese selection (gf)

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 (vg, gf, df)

Beef tartare, Jerusalem artichoke,
smoked alioli, watercress (gf)

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

Chicory salad, spiced hazelnuts, orange (vg, df, gf)

Patatas bravas, alioli (v, gf)

DESSERTS TO SHARE

Churros with cinnamon sugar,
warm chocolate sauce (v)

Manchego cheesecake, smoked raspberry jam (v, gf)

Sample menu, subject to change

(v) vegetarian | (vg) vegan | (df) dairy free | (gf) gluten free