



CHRISTMAS MENU

£85 per person

Glass of Veuve Clicquot on arrival

TO START

Padrón peppers (vg, gf, df)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Charcuterie, jamon & cheese selection (gf)

TAPAS TO SHARE

Smoked burrata, Delica pumpkin,
pumpkin seeds (v, gf)

Pan fried Cornish Cod, fennel &
Mediterranean fish broth (gf, df)

Octopus carpaccio with bitter leaves salad,
citrus dressing (gf, df)

Roast cauliflower, crispy chickpeas,
whipped vegan chesse, pomegranate (vg, gf, df)

Slow cooked ox cheeks, herb mash potato,
wild mushroom, jus (gf)

Iberico pork belly, apple, soy glaze morcilla

Patatas bravas, alioli (v, gf)

DESSERTS TO SHARE

Creamy chocolate, honeycomb & raspberries (v, df)

Churros, warm chocolate sauce (v, df)

Sample menu, subject to change

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