



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

Charcuterie and cheese selection (gf)

TAPAS TO SHARE

Burrata Pugliese, tomato salsa, basil oil (v, gf)

Pan fried sea trout, ajo blanco, herb salad (gf)

Tiger prawns, roasted garlic, red chilli oil (gf, df)

Lamb skewers, salsa roja, moruno dressing (gf, df)

Murshoom and black truffle ravioli (v)

Grilled rib eye, truffle potato, mojo verde, jus (gf, df)

Patatas bravas, alioli (gf, df, v)

DESSERTS TO SHARE

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

Tarta de Santiago (v)

Sample menu, subject to change

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