

CHRISTMAS MENU

£85 per person

Veuve Clicquot Champagne on arrival

TO START

Padrón peppers (vg)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Jamón Ibérico de bellota

TAPAS TO SHARE

Grilled octopus leg, Pink Fir potatoes, saffron alioli, semi-dried tomatos

Josper roasted Cod, butternut squash pisto, bottarga

Chestnut fed Ibérico presa, Ibérico baked rice, confit garlic aioli

35 days aged sirloin steak, piqoia peppers, salsa verde, jus

Tendersteam broccoli, whipped ricotta, almonds (v)

Roasted celeriac carpaccio, pickled walnuts, frisée lettuce (vg)

DESSERTS TO SHARE

Churros with cinnamon sugar, warm chocolate sauce (v)

Pistachio basque cheescake, morello cherries (v)

(v) vegetarian | (vg) vegan