

CHRISTMAS MENU

£65 per person

TO START

Padrón peppers (vg)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Charcuterie & cheese selection

TAPAS TO SHARE

Yellowfin tuna, blood orange,
citrus vinaigrette

Gambas pil pil, chilli, garlic

Chargrilled artichoke, piquillo peppers,
salsa verde, caperberries (vg)

Ibérico porchetta, rosemary Judion beans stew

Grilled angus beef fillet, celeriac, jus

Patatas bravas & Manchego (v)

DESSERTS TO SHARE

Churros with cinnamon sugar,
warm chocolate sauce (v)

(v) vegetarian | (vg) vegan



CHRISTMAS MENU

£85 per person

Glass of Veuve Clicquot on arrival

TO START

Padrón peppers (vg)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Jamón Ibérico de bellotan

TAPAS TO SHARE

Grilled Galician octopus,
pink fir potatoes, romesco sauce

Cod a la plancha, sweet potato purre, tendersteam broccoli, n'duja sauce

Gambas pil pil, garlic, chilli

Grilled lamb loin, cavolo nero, mint pesto,
lamb jus

Chargrilled 28 days aged rib eye, gremolata, jus

Chargrilled baby gem, ajo blanco,
marcona almonds, pickled chilli (vg)

Patatas bravas, aioli, aged manchego (v)

DESSERTS TO SHARE

Basque cheesecake, truffled honey (v)

Churros with cinnamon sugar,
warm chocolate sauce (v)

(v) vegetarian | (vg) vegan