

The Campaner

SET LUNCH MENU

2 Courses £29 | 3 Courses £35

Starters

Calçot & Fried Almond Cream

*Fire-roasted sweet spring onions, with herb oil
& crushed Mallorcan fried almonds*

Traditional Catalan Esqueixada

*Shredded salted cod, romesco sauce,
yellow frisee & black olives*

Wood-Fired Escalivada

*Slow-roasted smoky peppers, aubergines, shallots,
goat's cheese & chestnut honey*

Mains

Creamy Pumpkin Rice

Arroz Meloso cooked, roasted butternut squash & crème fraiche

Roasted Chicken Thigh a la catalana

Marinated corn-fed chicken, rainbow chard a la Catalana

Iberian Pork & Wild Mushroom Canelon

*Fresh pasta filled with an Abanico Ibérico ragù & wild mushrooms,
topped with truffle béchamel*

Dessert

Artisan Sorbet & Ice Cream Selection

*A daily choice of seasonal flavours served on a
homemade sweet waffle tulip*

A discretionary 12.5% service charge will be added to the final bill