

13

SAMPLE SET MENUS - SERVED TO SHARE

MENÚ BRINDIS £55PP

Aperitivo

Seasonal cheese & charcuterie selection, pickles & picos de pan
Paired with a glass of sherry (or cava)

Picoteo

Perelló Gordal olives, orange & oregano (V)

Pan de coca, tomato & garlic (V)

Jamon croquetas

Padron peppers, Maldon sea salt (V)

Tapas

PARRILLADA DE CARNE ASADA

Chargrilled Iberian pork, romesco

Galician blond ex-dairy cow, portobello mushroom, chimichurri

Leon chorizo & rocket, sherry roasted piquillo peppers

Patatas bravas (V)

Tenderstem broccoli, golden raisins, pine nuts, chilli oil (V)

Postres

Chocolate, olive oil & satsuma mousse, sea salt, picos de pan

Add turrón £2pp

MENÚ BRINDIS - VEGAN £55PP

Aperitivo

Glass of sherry (or cava) on arrival

Picoteo

Confit baby artichokes

Pan de coca, tomato & garlic

Padron peppers, Maldon sea salt

Deep-fried aubergine, agave

Tapas

Heirloom beans, pumpkin, pumpkin seeds, watercress

Grilled seasonal vegetables, mojo rojo

Patatas bravas

Portobello mushrooms, chestnut ajillo

Postres

Chocolate truffles