

Starters

Roasted Piquillo Peppers

Stuffed With Goat Cheese
Mixed Wild Mushrooms & Roasted Nuts

Iberico Ham

On Pan Con Tomato Toast
Aragula Salad, Olive Oil & Manchego Dressing

Beetroot & Tequila Cured Grava Lax

Pickled Cucumber & Sweet Mustard Sauce

Sizzling Gambas Al Ajillo

With Garlic Chilli & Virgen Olive Oil

Main course

Vegetable Risotto

Wild Mushroom & Spring Vegetable, Manchego Shavings

Baked Fillet Of Sea bass

En Papillote, Fondant Potatoes, Garden Vegetables
Drizzle With Olive Oil Coconut Cream

Barbary Duck's Breast

Root Vegetables Puree, Braised Red Cabbage
Porto & Plum Sauce

Braised Welsh Lamb Shank

Roast Potatoes, Root Vegetables
Red Wine Thyme & Rosemary Jus

Dessert

Spanish Almond Tart

With Hazelnut Ice Cream

Rose Poached Pear

Served with Mango Sorbet & Citric Merengue

Creme Brûlée

Saffron Passion Fruit

Medley Of Ice Cream & Sorbet

Pistachio, Chocolate & Mango

45.50£

Party MENU

Menu Samples

Please Speak To A Member Of The Staff If You Have Any Allergy Or Intolerance. Our kitchen Is Not Allergen Free
All Prices Are inclusive Of Vat. A 12.50% Discretionary service Charge will Be Add To Your Bill.