

# CHEF'S TABLE

## Tapas for sharing

### PAN CON TOMATE

ARTISAN GALICIAN BREAD, TOMATO, GARLIC & OLIVE OIL

### ABOUT THYME GRAVA LAX

TEQUILA & BEETROOT CURED, PICKLE CUCUMBER & SWEET MUSTARD

### SEAFOOD CROQUETAS

DEVON CRAB, SALT COD, SQUID & PRAWNS

### SIZZLING KING PRAWNS

WITH GARLIC, CHILI & SPANISH OLIVE OIL

### PRESSA IBERICA TATAKI

ROASTED PISTACHIOS, MICRO HERBS & PEDRO XIMENEZ DRESSING

### STEAMED PORK BELLY

SWEET & SOUR, ENGLISH MUSTARD SAUCE

### SPANISH BEEF MEATBALLS

STUFFED WITH MANCHEGO, COOKED IN A SPICY TOMATO SAUCE

### SPANISH ALMOND TART

HAZELNUT ICE CREAM & ROASTED ALMONDS

### ZAFFRON INFUSED RICE PUDDING

SERVED WITH ICE CREAM QUENELLE

# 40.00£

*per person*

PLEASE SPEAK TO A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE.

OUR KITCHEN IS NOT ALLEGERN FREE!

ALL PRICES ARE INCLUSIVE OF VAT A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.