



## **TO START**

Nocellara del Belice Olives
Padrón Peppers
Grilled Flatbread with Honey, Thyme and Smoked Butter
Smoked Chorizo Skewer with Saffron Alioli
Jamón Ibérico de Bellota
A Selection of Italian and Spanish Cheese

## **TAPAS**

Smoked Bream Carpaccio with Pomegranate, Coriander and Bottarga

Smoked and Slow Roasted Salmon, Baby Gem, Broad Beans, Wild Garlic and Buttermilk Velouté

Octopus with Pepperonata and Mojo Verde Alioli

Grilled Ibérico Presa with Whipped Jamón Butter
Quince Glazed Ibérico Pork Ribs and Celeriac Purée
Oak smoked Aylesbury Duck with Green and Yellow Courgettes and Nettle Butter

Heirloom Tomato and Kohlrabi Salad with Caper, Shallot and Smoked Almonds

Ibérico Pork Fat Chips with Chorizo Ketchup

Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey

Broad Bean, Smoked Ricotta and Mint Croquettes with Wild Garlic Pesto

## **DESSERTS**

Grilled Pineapple, Pineapple Sorbet, Yoghurt Mousse and Pistachio
Warm Chocolate and Turrón Brownie with Cherries and Rosemary Cream
Orange and Almond Cake with Crema Catalana Ice Cream and Saffron Meringue
Muscovado Panna Cotta with Thyme Shortbread, Milk Sorbet and Lemon
White Chocolate Mousse, Pickled Loquats, Honeycomb and Mint

Please Ask For a Recommendation of Dessert Wine.