

£50 per person Choose 2 dishes from each category served with one side & select 1 dessert

SNACKS

Marinated olives Espelette butter & sourdough bread Jamon croquetas Truffle saucisson

VEGETARIAN

Baked feta, Heirloom tomatoes & black olives Burrata with freeze dried strawberries & basil Peas salad, Nora chilli & brocciu Red cabbage salad, Pink Lady apple & hazelnut vinaigrette

FISH & SHELLFISH

Deep fried Baby squid with Espelette pepper Sea Bream ceviche, avocado & aji amarillo Marinated King fish, XO & kumquat Baked Purple aubergine, gambas & feta

MEAT

Secreto Iberico with smoked jalapeno & lardo Basque beef txistorra burger Ibaïama pork balls with tomato sauce & quail egg Marinated lamb cutlets with black olives & aubergine

SIDE

Rosemary chips

DESSERT

Vanilla & mango cheesecake Gariguette strawberries tartlet & cyristallised black olives Warm chocolate mousse with Black Mountain whisky ice cream

> We are able to accommodate vegan & vegetarian diets. Please inform us of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.