

£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 Cecina with fennel olive oil & lemon

VEGETARIAN

Baked feta, spiced butternut squash & pistachio Burrata with freeze dried strawberries & basil Quinoa salad, Corsican mandarin Red cabbage salad, Pink Lady apple & hazelnut vinaigrette

FISH & SHELLFISH

Deep fried Baby squid with Espelette pepper Smoked salmon tartare, dried cranberry & sumac Scallops carpaccio, raisin & pinenuts Cod, grilled Calçot onion & romesco sauce

MEAT

Chicken skewers, sage & smoked anchovy yogurt Basque beef txistorra burger Ibaïama pork balls with tomato sauce & quail egg Marinated lamb cutlets with black olives & aubergine

SIDE

Rosemary chips

DESSERT

Mango cheesecake with black sesame Orange blossom honey tart 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.