

A Tribute to Sherry

with

IBÉRICO
WORLD TAPAS

&

GONZÁLEZ
BYASS

5 Dishes



5 Drinks



1 Evening



Vilarnau Brut Reserva, Barcelona, Spain

Salmon - Wasabi - Cucumber



Tio Pepe, Gonzalez Byass, Palomino Fino

Jamón - Smoked Anchovy - Manchego



Leonor, Palo Cortado, Aged 12 yrs

Guinea Fowl - Mushroom - Truffle



Del Duque, Amontillado Viejo, Aged 30 yrs

Pigeon - Smoked Carrot - Elderberry



La Copa Rojo, Gonzalez Byass Vermouth

Dark Chocolate - Coconut - Marshmallow

International Sherry Week 2025

a celebration of sherry during the world's largest sherry festival
hosted by Hamish of

FAMILIA
GONZÁLEZ
BYASS
VINOS Y SPIRITS · 1835

Allergens present in this menu -

Gluten, Eggs, Fish, Dairy, Mollusc, Mustard, Nuts, Sesame, Soya, Sulphur Dioxide