



14th February



55 pp

5 PM - 9.30 PM

2 Tapas Dishes Each

START

A Glass of Cava & Canapés on Arrival

Home Made Sourdough, Olive Oil & Balsamic **G V**

A Mixed Selection of Spanish Charcuterie & Cheese **D N**

MEAT

Inside-Out Chicken Wings, Yuzu Sweet Chilli **G**

Ox Cheek, Wakame, Cucumber Furikake **G**

Chorizo in Red Wine **D**

Lamb Rump, Spiced Tahini, Pomegranate

Pork Shoulder Croquette, Burnt Apple, Fennel **G**

FISH

Gambas a la Plancha (shell on)

Swordfish, Mooli, Spinach Miso

Cured Salmon, Red Cabbage, Wasabi, Kohlrabi

Gilt-Head Bream, Mussel & Sobrasada Chowder **D**

VEG

Triple Cooked Patatas Bravas, Allioli (**V** option available)

Sweet Potato, Truffled Ponzu, Smoked Tofu, Kale Gremolata **G Vg**

Wild Mushrooms, Goats Curd, Black Olive Sourdough **D G V**

Cauliflower, Ajo Blanco, Almond, Grape **G N Vg**

SWEET

Iberico Sweet Board to Share **D G N**

D Contains Dairy

G Contains Gluten

N Contains Nuts

V Vegetarian

Vg Vegan

Please inform your server if you have any dietary requirements, we can adapt some of our dishes.

A discretionary 10 % service charge will be added to all bills - thank you.