



14th February



57.50 pp

5 PM - 10 PM

2 Tapas Dishes Each

START

Canapés on Arrival **D G N V**

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

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

MEAT

Inside-Out Chicken Wings, Yuzu Sweet Chilli

Chorizo, White Wine, Membrillo

Beef Rump Cap, Kalbi Butter, Daikon Sangchae **D**

FISH

Gambas a la Plancha (shell on)

Sea Trout, Pastrami Seasoning, Beetroot, Parsnip, Dill **D**

Wild Black Bream, Celeriac, Wakame, Ara Dashi **G**

Tuna Tataki, Yuzu Kosho Ponzu, Pickled Tomato, Spring Onion **G**

VEG

Wakame, Cucumber, Shichimi, Black Vinegar Dressing **G Ve**

Patatas Bravas, Allioli **V**

Smoked Heritage Carrot Tartare, Pomegranate Allioli, Hazelnut Dukkah **N Ve**

Savoy Cabbage, Sesame Sauce, Chilli Crisp, Kohlrabi **Ve**

Mushrooms, Bulgogi Sauce, Pickled Chilli **Ve**

SWEET

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

D Contains Dairy **G** Contains Gluten **N** Contains Nuts **V** Vegetarian **Ve** 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.