



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.