

14th February



55 pp

5 PM - 9.30 PM

2 Tapas Dishes Each

START

A Glass of Rosé Cava & Canapés on Arrival

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

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

MEAT

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

Chorizo, Red Wine, Honey **D**

Picanha, Mojo Verde **G**

FISH

Gambas a la Plancha (shell on)

Citrus Cured Bream, Pomelo, Radish, Pink Peppercorn

Market Fish, Salsify, Cava Sauce **D**

VEG

Wakame, Cucumber, Yuzu Dressing **Vg**

Patatas Bravas, Allioli **V**

Beetroot, Goat's Curd, Black Olive & Hazelnut Granola, Tarragon **D N V**

Celeriac, Pedro Ximénez, Nashi Pear, Walnut, Stilton **D G N V**

Squash Dumplings, Yoghurt, Aleppo Butter, Kale **D G V**

Mushroom, Bulgogi, Little Gem, Spring Onion **G Vg**

SWEET

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

D Contains Dairy

G Contains Gluten

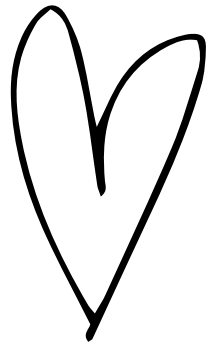
N Contains Nuts

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.



14th February



55 pp

VEGAN MENU

START

A Glass of Rosé Cava & Canapés on Arrival

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

Vegan Para Pica **G N**

2 Dishes

TAPAS

Wakame, Cucumber, Yuzu Dressing

Patatas Bravas, Vegan Allioli

Beetroot, Vegan Feta, Black Olive & Hazelnut Granola, Tarragon **N**

Squash Dumplings, Vegan Yoghurt, Chilli Oil, Kale **G**

Mushroom, Bulgogi, Little Gem, Spring Onion **G**

SWEET

Iberico Sweet Board to Share **G N**

G Contains Gluten

N Contains Nuts

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.