



MENU DE NAVIDAD

CHRISTMAS SHARING MENU
£39 PER PERSON

CHRISTMAS CRACKERS INCLUDED

PAN ARTESANO CON ACEITE DE OLIVE VIRGEN ARBEQUINA Artisan sourdough bread with Arbequina olive oil (VG)

ACEITUNAS MARINADAS Marinated olives (VG)(GF)

PAN DE CRISTAL CON TOMATE Y AOVE Crystal Bread with tomato and EVOO (VG)

SURTIDO DE IBERICOS DE BELLOTA MALDONADO Acorn fed Iberian cured meats (charcuterie): Salchichon, Chorizo y Lomo (GF)

ENSALADA DE REMOLACHA Y QUESO DE CABRA Beetroot and goat cheese salad, chestnut honey and Chardonnay vinaigrette (V) (GF)

PATATAS BRAVAS Fried potatoes with spicy 'brava' sauce and roasted garlic alioli (V)(VGA)(GF)

TXISTORRA DE NAVARRA Chargrilled Chorizo sausage from Navarra (GF)

PIMIENTOS DE PADRÓN Padron peppers (GF)(VG)

GAMBAS AL AJILLO King prawns fried in olive oil with chili and garlic (GF)

CROQUETAS DE SETAS, MANCHEGO Y TRUFA Wild mushroom, manchego cheese and truffle croquettes (V)

OR

CROQUETAS DE JAMON Y CHORIZO Ham and chorizo croquettes, served with chorizo alioli and beetroot reduction

PLUMA IBERICA A LA PIRRALLA, COL BRASEADA, CHIMICHURRI Chargrilled Iberico pluma, braised cabbage, chimichurri

OR

CHULETA DE VACA FRISONA, DAUPHINOISE DE CECINA DE LEON Dry aged Frisona sirloin steak, air cured Leon beef dauphinoise

OR

STEAK DE COLIFLOR Chargrilled cauliflower steak, harissa spiced romesco, rocket pesto and pumpkin seeds (VG) (GF) (N)

CHURROS CON CHOCOLATE Churros with chocolate sauce

BOLA DE NIEVE NAVIDEÑA White chocolate sphere, filled with passionfruit mousse, mango parfait, desiccated coconut and raspberry sauce (GF)

*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFA) Gluten free available | (N) Contains nuts | (VA) Vegetarian Available | (VGA) Vegan Available. Please be aware that we cannot guarantee our dishes are free from allergens. Notify a member of staff of any allergies you may have. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.