

MENU

STARTERS TO SHARE

- Salmon Tartar, Wakame seaweed, Grapefruit
- Crispy ham and bechamel croquettes
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & le Peral cheese (V)
- Spicy Patatas Bravas New Way (V)
- Spanish Omelette with winter Truffle

MAIN COURSE

(Please choose one)

Lemon Sole “A La Plancha” yellow courgettes-Basil puree, vinegar cured baby tomatoes

OR

Flame grilled Pluma Iberica (the finest cut from Spanish Iconic Pigs) roasted pineapple & prunes in sherry brandy

OR

Sweet heritage carrots, smoked aubergine puree, macadamia pesto (V)

DESSERT

Broken Lemon Tart