

MENU

STARTERS TO SHARE

- Iberico Ham 100% Acorn Feed “5 Jotas Sanchez Romero Carvajal” Picos bread
 - Salmon Tartar, Wakame seaweed, Grapefruit
- Whole Sea Bass fried “Andaculian” style with Kimchi and Lime Mayo
 - Crispy ham and bechamel croquettes
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & le Peral cheese (V)
 - Spanish Omelette with winter Truffle

MAIN COURSE

(Please choose one)

Cornish Wild Turbot roasted with Kumato tomatoes, black olives & peaches

OR

Crunchy roasted Suckling pig from Salamanca

OR

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

DESSERT

White chocolate ganache