

**SAN VALENTINE'S 2018**  
**3 Course Menu + Pairing wines**

**£80.00 per person**

*STARTER to Share*

*(Please choose three per couple)*

Artichoke salad with Foie gras, Jamon Iberico Y Escabeche

**OR**

Spanish omelette with black truffle **V**

**OR**

“8 hours tomatoes in sweet oloroso sherry, Basil, Lime & La Peral cheese **V**

**OR**

Tuna Tartar lightly smoked with Wakame Seaweed

**OR**

Whole Sea bass fried “Andalucian” style with kimchi and Lime Mayo

**OR**

Grilled Scottish scallops and cuttlefish, Ink Vinaigrette and Brussels sprouts

**OR**

Flame grilled Spanish Octopus, potato and cauliflower smooth puree

**OR**

Garlic and Chilli prawns

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*MAIN COURSE (Please choose one)*

Cornish wild turbot roasted with black olives , blood orange & Broccollini

**OR**

Basque style Hake (Loin & Cocochas), fino sherry , parsley sauce

**OR**

Roasted suckling pig Segovian style, cooking juices , winter roots

**OR**

Oxtail caramelised in red wine, potato cream, seasoned spinach, beetroot

**OR**

Sweet heritage Carrots, smoked aubergine puree, Macadamia pesto

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*DESSERT (Please choose one)*

White Chocolate ganache, roast pistachio, passion fruit, ginger Ice Cream

**OR**

Broken Lemon tart

**PAIRING WINES**

*Juve Y Camps Cinta Purpura, CAVA*

**&**

*Nora Albarino, 2016 (White)*

**&**

*Finca Madre Sel.Limitida 2014 (Red)*

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*PX W&H collection 12 Y.O. (sweet)*