

VALENTINES MENU

£85.00 per person

STARTER TO SHARE

(Please choose four per couple)

-Iberico Ham 100% Acorn Feed “5 Jotas Sanchez Romero Carvajal” catalan style toasted bread with tomato “de penjar”olive oil

OR

-Tuna Tartar lightly smoked with wakame seaweed

OR

- Salad of blood orange, kale, rhubarb and goats curd

OR

-“8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & la Peral cheese (V)

OR

-Mussels marinated in “escabeche” sauce

OR

-Crispy ham and bechamel croquettes

OR

- Crispy salmon nigiri-croqueta

OR

- Garlic and chilli prawns

MAIN COURSE

Cornish Turbot, smoked leek puree, marinated artichokes

OR

Flame grilled pluma ibérica (the finest cut from Spanish iconic pigs) roasted pineapple & chard

OR

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

DESSERT

Manchego soft cheesecake with smoked milk ice cream

OR

White chocolate ganache, roast pistachio, passion fruit, ginger ice cream

PAIRING WINES

Juve&Camps Cinta Purpura, CAVA

Valdesil Godello, 2015 (White)

Finca Madre Sel.Limitida 2014 (Red)

Recondita Armonia (sweet)