

Festive Set Lunch Menu

3 courses £35

Monday – Wednesday 12pm – 2pm

For the table

Angel bakery sourdough with early harvest olive oil	4.00
Salted almonds	4.00
Cortijo olives	4.00
Maldon oyster with salsa ruda	3.50

Starter

- Devon scallops wood roasted in the shell with sweet herbs & garlic butter
- Chestnut & chorizo soup with morcilla & jamon Iberico migas
- Ricotta cavatelli with slow cooked cime di rapa, straciatella & Pecorino Romana

Main course

- Wood roast cauliflower with Andalucian style chickpeas cooked with spinach, saffron, paprika & garlic
- Charcoal grilled Duroc belly pork with lentils, radicchio & a prune, Pedro Ximenez & pig trotter sauce
- Tagine of Cornish hake with saffron potatoes & chermoula

Sides

Patatas bravas with aioli	6.00
Charcoal grilled hispi cabbage with tahini & walnut butter	6.00
Charcoal grilled purple sprouting broccoli with anchovy, chilli & garlic butter	6.00

Dessert

- Valhrona chocolate torte with cultured cream & prunes in Pedro Ximenez

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Selection of house churned ices and sorbets