

FESTIVE SAMPLE MENU

2 Courses £45 | 3 Courses £50

For the table

Angel Bakery sourdough with early harvest olive oil

Salted almonds

Cortijo olives

Starter

Devon scallops wood roasted in the shell with sweet herbs & garlic butter

A winter salad of radicchio, fennel, blood orange, salted almonds & burrata

North African spiced lamb stew with apricots, almonds & harissa

Ricotta cavatelli with slow cooked cavolo nero, straciatella & pine nuts

Slow cooked octopus with taramasalata, winter tomatoes & bottarga

Oak smoked cured beef fillet with ember roast beetroot, horseradish & chicory

Main course

Delica pumpkin risotto with gorgonzola dulce, winter chanterelles & hazelnuts

Winter vegetable mezze – wood roast vegetables & salads with seasonal dips, pickles & flatbread

Valencian style seafood rice with charcoal grilled hake, wild Atlantic prawns, mussels & aioli

Ox cheek yiouvetzi – Slow cooked ox cheek with bone marrow orzo, garlic & parsley

Wood roast venison with celeriac, morcilla de Burgos & a Pedro Ximenez, pig trotter & prune sauce

Charcoal grilled Chalk Stream trout with roasted almond sauce and rhubarb, blood orange & fennel salad

Sides

Patatas bravas with aioli

Charcoal grilled hispi cabbage with tahini & walnut butter

Dessert

Pistachio & salted almond baklava tart with pistachio ice cream, tahini & dark chocolate sauce

Valhrona chocolate torte with cultured cream & sour cherry compote

Quince, almond & sherry trifle

A discretionary, 12.5% service charge is added to your bill.