

FESTIVE LUNCH SAMPLE MENU

3 Courses £35

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