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

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

Main course

Delica pumpkin risotto with gorgonzola dulce, winter chanterelles & hazelnuts
Valencian style seafood rice with charcoal grilled hake, wild Atlantic prawns, mussels & aioli
Ox cheek yiouvetsi – Slow cooked ox cheek with bone marrow orzo, garlic & parsley

Sides

Patatas bravas with aioli	6.00
Charcoal grilled hispi cabbage with tahini & walnut butter	6.00

Dessert

Valhrona chocolate torte with cultured cream & sour cherry compote
House churned ices and sorbets