

BANQUET SET MENU | 89pp

Aceitunas
Marinated green olives, lemon, rosemary

Pan Rustico
House-made rustic bread, truffle butter candle
**GF bread available on request*

Jamon Iberico
Iberian ham, guindilla peppers, pickled vegetables

Croquetas de Bacalao
Salted cod croquettes, duck egg emulsion

Txitorra al Vino
Spanish sausage, red wine jus, caramelised onion

Pollito Grillado
Charcoal grilled spatchcock, corn reduction

Ensalada
Yellow and red witlof salad, vermouth dressing

Patatas Bravas
Crispy potatoes, brava sauce

Postre del Dia
Chef's daily dessert selection