

BALEARIC BANQUET | 75pp

Aceitunas

Marinated green olives, lemon, rosemary

Pan Rustico

*Rustic bread, truffle butter candle *GF bread available*

Dátiles con Queso

Medjool date, goat's curd, crispy Iberian ham

Flor de Zucchini

Zucchini flower, manchego cheese, hot honey

Paella de Mariscos

Seafood paella, charred lemon (Veg available)

Pollito Grillado

Grilled spatchcock, mojo rojo

Ensalada

Leaf Salad, vermut dressing

Patatas Bravas

Crispy potatoes, brava sauce

Postre del Dia

Chef's daily dessert selection

MEDITERRANEAN FEAST | 89pp

Aceitunas

Marinated green olives, lemon, rosemary

Pan Rustico

*Rustic bread, truffle butter candle *GF bread available*

Jamon Iberico

Iberian ham, guindilla peppers, pickled vegetables

Flor de Zucchini

Zucchini flower, manchego cheese, hot honey

Pimientos de Padron

Fried spanish chilli peppers

Chorizito al Vino

Spanish sausage, cider reduction, caramelised onion

Paella de Mariscos

Seafood paella, green salsa, charred lemon (Veg available)

Lomo Bajo al Carbon

Grilled sirloin, Pedro Ximenez reduction

Ensalada

Leaf salad, vermouth dressing

Patatas Bravas

Crispy potatoes, brava sauce

Postre del Dia

Chef's daily dessert selection
