



# 14th February



# 60 pp

5 PM - 10 PM

2 Tapas Dishes Each

START

A Glass of Rosé Cava & Canapés on Arrival

Home Made Sourdough, Olive Oil & Balsamic **G Vg**

A Mixed Selection of Spanish Charcuterie & Cheese **D N**

MEAT

Inside-Out Chicken Wings, Yuzu Sweet Chilli

Chorizo, Al Vino Tinto, Honey **D**

Pork Belly, Tonkatsu Sauce, Pickled Rhubarb, Arare

FISH

Gambas a la Plancha ( shell on )

Pastrami - Cured Salmon, Pickles, Sourdough Cracker **G**

Market Fish, Kolrabi, Burnt Onion, Chicken & Maderia Broth

VEG

Wakame, Cucumber, Shichimi, Arare, Black Vinegar **Vg**

Patatas Bravas, Allioli **V ( Vg available )**

Seasonal Greens, Cashew Crema, Chilli & Lime, Rye **N Vg**

Grilled Aubergine, Pomegranate Glaze, Pumpkin Seed Mole **Vg**

Beetroot, Goats Cheese, Blood Orange **D V**

Mushrooms, Bulgogi Sauce, Mooli Sangchae **Vg**

Celeriac Gratin, Black Bomber Rarebit, Celery Salsa, Apple **D G V**

Crown Prince Squash, Curry Sauce, Nam Jim Crisp, Kumquat **G Vg**

SWEET

Iberico Sweet Board to Share **D G N V**

**D** Contains Dairy

**G** Contains Gluten

**N** Contains Nuts

**V** Vegetarian

**Vg** Vegan

Please inform your server if you have any dietary requirements, we can adapt some of our dishes.

A discretionary 10 % service charge will be added to all bills - thank you.