

# Christmas 2021

## Starter

Devon scallops cooked in the half shell with garlic & Aleppo chilli butter, jamon de cebo.

Wild north Atlantic prawns 'al ajillo' cooked in garlic, white wine & parsley.

Charcoal grilled Wiltshire venison pintxos, piquillo pepper sauce, seasoned yoghurt.

Iberico pork rilette, quince alioli, Lido pickles & grilled sourdough.

Burrata from Puglia, wood roast delica pumpkin, brown butter & sage.

## Main course

Romesco de peix – Catalanian style Fish stew, Cornish hake, clams, caramelized peppers, almonds & saffron.

Wood roast Shetland cod fillet, slow cooked cuttlefish with Rioja Gran Reserva, borlotti beans & aioli.

Wild duck, braised beluga lentils, beetroot borani, duck fat roasted root vegetables, pistachio dukkah.

Ibericos bomba rice, charcoal grill pork shoulder 'presa', mojo verde & pickle guindillas.

Roasted Jerusalem artichokes, brussels sprouts, Delica pumpkin, braised spelt & lovage pesto.

## Desserts

Saffron & honey ice cream.

Blood orange & Campari sorbet.

Dark chocolate mousse, Caballero orange liquor, charred blood orange.

Tarta de Santiago, cultured cream, candied Valencian almonds.

A selection of Spanish cheeses with membrillo & olive oil torta.

2 courses/ 3 courses – 32.50/37.50

*Our dishes contain allergens - for more information please speak to a member of staff A discretionary, 12.5% service charge is added to your bill*