

GROUP SAMPLE MENU

2 courses £45 | 3 courses £55

For the table

Imma bakery sourdough with early harvest olive oil	4.00
Salted almonds	4.00
Gordal olives	4.00

Starter

Devon scallops wood roasted in the shell with sweet herbs & garlic butter
North African spiced lamb stew with apricots, almonds & harissa
A winter salad of raddichio, blood orange, beetroot, hazelnuts & burrata
Ricotta cavatelli with slow cooked cavolo nero, straciatella & pine nuts

Main course

Valencian style seafood bomba rice with hake, wild Atlantic prawns, mussels & aioli
Ox cheek yiouvetsi – Slow cooked ox cheek with bone marrow orzo, garlic & parsley
Delica pumpkin risotto with gorgonzola dulce, winter chanterelles & hazelnuts
Winter vegetable mezze – wood roast vegetables & salads with seasonal dips, pickles & a sourdough flatbread

Sides served sharing style to the table

Patatas bravas with aioli
Grilled hispi cabbage with tahini & walnut butter

Dessert

Pistachio & salted almond baklava tart with pistachio ice cream, tahini & dark chocolate sauce
Valhrona chocolate torte with cultured cream & prunes in Armagnac Quince, almond & sherry trifle

Available for tables of 11+