THE BIG SPLASH

Festive Menu

£125pp



Minimum 6 guests, all dishes served to share

Calories shown per standard portion. Adults need around 2,000 kcal a day

PARA PICAR

Grilled 48hr sourdough 360kcal sobrasada butter, sea salt

Gilda del Monte 90kcal Cantabrian anchovy, preserved fig, guindilla, Idiazabal, Arbequina

Padrón peppers 100kcal citrus salt

Jamón croquetas 770kcal lardo, saffron aioli, spring onion

Wild mushroom croquetas 610kcal vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Chef's selection of premium oysters 45kcal

Cornish crab 510kcal matchstick potatoes, lobster cream

Warm baby artichokes 330kcal preserved lemon, lomo ibérico

MAINS

Bomba cuttlefish rice 760kcal salt & pepper jig squid

Braised pig cheeks 640kcal celeriac purée, golden raisins, Nocellara olives

Prime ribeye steak 1030kcal anchovy herb salsa

SIDES

Fennel & Comice pear salad 210kcal radish, pomegranate

Chargrilled Savoy cabbage 260kcal garlic cream, pine nuts

Creamed Charlotte potatoes 540kcal smoked olive oil

TO FINISH

Gâteau Marcel 510kcal kumquats

Picos blue cheese 400kcal truffle honey, crackers, grapes

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

FIRST WAVE

Festive Menu

£95pp



Minimum 6 guests, all dishes served to share

Calories shown per standard portion. Adults need around 2,000 kcal a day

PARA PICAR

Grilled 48hr sourdough 360kcal sobrasada butter, sea salt

Gilda del Monte 90kcal Cantabrian anchovy, preserved fig, guindilla, Idiazabal, Arbequina

Padrón peppers 100kcal citrus salt

Jamón croquetas 770kcal lardo, saffron aioli, spring onion

Wild mushroom croquetas 610kcal vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Scottish mussels 380kcal sherry vinegar, fines herbes, crème fraîche

Wood-fired calçots 480kcal romesco, toasted almonds

MAINS

Catch of the day 400kcal grilled lemon, brown caper butter

Braised pig cheeks 640kcal celeriac purée, golden raisins, Nocellara olives

SIDES

Chargrilled Savoy cabbage 260kcal garlic cream, pine nuts

Creamed Charlotte potatoes 540kcal smoked olive oil

TO FINISH

Gâteau Marcel 510kcal kumquats

Picos blue cheese 400kcal truffle honey, crackers, grapes

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GREEN TIDE

Festive Menu

£65pp



Minimum 6 guests, all dishes served to share
Calories shown per standard portion. Adults need around 2,000 kcal a day

PARA PICAR

Nocellara olives 120kcal

Smoked almonds 320kcal truffle, sea salt

Grilled 48hr sourdough 280kcal smoked olive oil

Padrón peppers 100kcal citrus salt

Wild mushroom croquetas 610kcal vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Warm baby artichokes 270kcal preserved lemon

Wood-fired calçots 480kcal romesco, toasted almonds

MAINS

Pumpkin rice 840kcal goats' cheese, toasted sourdough crumb, ajillo

SIDES

Fennel & Comice pear salad 210kcal radish, pomegranate

Patatas bravas 640kcal aioli, smoked paprika

TO FINISH

Gâteau Marcel 510kcal kumquats

Picos blue cheese 400kcal truffle honey, crackers, grapes

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