

NEW YEAR'S EVE

£150PP



CHARCUTERIE ^{GF}

LOMO RESERVE, SMOKED LOIN CECINA, JAMON IBÉRICO

FRIED PICOS BLUE CHEESE ^V

GRILLED GREEN COURGETTE, HONEY, SEA SALT

STONE BASS CRUDO ^{GF}

CITRUS DRESSING, GORDAL OLIVES, ORANGE, BLACK CHILLI

GRILLED OCTOPUS & IBERICO CHORIZO SKEWERS ^{GF}

CHILLI AIOLI, SALSA VERDE

WINE POACHED HALIBUT FILLET

MUSSEL VELOUTÉ, FRIED MUSSELS, SEA FENNEL

CHARCOAL ROASTED MARTIKO DUCK BREAST ^{GF}

CELERIAC PURÉE, PICKLED CARROT, JUS

PATATAS BRAVAS ^{V, GF}

AIOLI, HONEY SOBRASADA

BABY GEM ^V

MAHON CHEESE, HERB CROUTONS

CHOCOLATE GANACHE

GRILLED FIG, MASCARPONE CREAM + HAZELNUT

^{GF} GLUTEN FREE ^V VEGETARIAN ^{VG} VEGAN

We use seasonal, locally sourced produce whenever possible. Raw seafood/shellfish may carry a risk of foodborne illness. Please inform us of any dietary needs or allergies.

A discretionary 12.5% service charge applies.

NEW YEAR'S EVE

£250PP



CHARCUTERIE ^{GF}

LOMO RESERVE, SMOKED LOIN CECINA, JAMON IBÉRICO

OYSTER ^{GF}

CHAMPAGNE SAUCE, RED CHILLI + PEAR MIGNONETTE

LOBSTER TARTARE

GRILLED SOURDOUGH, LOBSTER BUTTER + SPICY AVOCADO

STONE BASS CRUDO ^{GF}

CITRUS DRESSING, GORDAL OLIVES, ORANGE, BLACK CHILLI

GRILLED OCTOPUS & IBERICO CHORIZO SKEWERS ^{GF}

CHILLI AIOLI, SALSA VERDE

SPIDER CRAB + SEAFOOD STEW

IBÉRICO CROUTONS

CHARCOAL ROASTED MARTIKO DUCK BREAST ^{GF}

CELERIAC PURÉE, PICKLED CARROT, JUS

GLAZED KING OYSTER MUSHROOM ^{V, GF}

PICKLED GIROLLES, MUSHROOM VELOUTÉ, BLACK TRUFFLE SALSA

PATATAS BRAVAS ^{V, GF}

AIOLI, HONEY SOBRASADA

CHOCOLATE GANACHE ^{V, GF}

GRILLED FIG, MASCARPONE CREAM + HAZELNUT

^{GF} GLUTEN FREE ^V VEGETARIAN ^{VG} VEGAN

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