

CHRISTMAS DAY

£175



TO DRINK

Pierre Gerbais Champagne^[125ml]

TO SHARE

chef's selection of oysters
whole spider crab bisque, sourdough
tenderstem broccoli, romesco
crab croquetas, saffron aioli
pan con tomate

MAIN COURSE

whole turbot, Txakoli sauce [to share]
or chargrilled tomahawk, molho cru [to share]
or hispi cabbage, butterbeans, chestnuts

served with

fennel + cucumber
piquillo peppers
roasted potatoes

[Chartreuse sorbet]

DESSERT

torrija, Irish cream ice-cream
or orange, chocolate + olive oil
or manchego cheesecake, membrillo