

# CHRISTMAS MENU

£48 per person

Padrón peppers  
Chargrilled flatbread, herb butter  
Jamón ibérico & manchego croquetas  
Jamón ibérico de bellota

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Seabass a la plancha, salsify, mussels & samphire  
Gambas pil pil, garlic, chilli, olive oil  
Citrus cured trout, sicilian orange, fennel & bergamot dressing

Grilled haunch of venison, roasted pumpkin, brussel sprout pesto  
Duroc pork belly, pickled apple, crackling & mustard jus  
Chorizo poached in red wine, grilled flatbread, alioli

Courgette flower, goat's cheese, blossom honey  
Burratina, pickled mushrooms, artichoke, truffle dressing  
Truffle mac & cheese

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Quince & almond tart, blossom honey cream  
Cinnamon churros with chocolate sauce  
Selection of sorbet & gelato



Available from 23rd November. Pre-order required. Full allergen menu available.  
An optional 12.5% Service charge will be added to your bill, all of which is distributed between our team.