



Appetisers

Devils on Horseback

Pitted dry prunes filled with whipped cream cheese and rosemary, delicately wrapped in Jamón.

Planeta Almonds

Lightly roasted and salted — a simple yet elegant nibble.

Boquerones

Spanish white anchovies gently cured in vinegar, finished with lemon and herb oil.

Padrón Peppers

Charred and sea-salted; some mild, some with a festive kick

Pan Catalan

Grilled sourdough rubbed with tomato and garlic, drizzled with olive oil
(add Boquerones or Jamon for +£2)

Plate of Manchego Cheese

18 month cured sheep's milk cheese served with Quince jelly

Plate of Jamon

18 month cured Finest Spanish Jamón served with seasonal pickled vegetables.

Bread Board for One

Warm sourdough slices with Truffle butter and Garlic butter

FESTIVE DINNER MENU (4 - 9pm)

£40 per guest

Includes an appetiser, starter, main, and two sides



Mains

Paprika Garlic Prawns

Grilled and served with sea greens and charred lemon.

Braised Beef Cheek

Slow-cooked for 8 hours, then roasted in its own juices and served with crispy Jerusalem artichoke.

Pig Cheeks in Pork Jus

Tender cheeks braised in apple juice and aromatic herbs, finished with smoked apple purée.

Corn-Fed Chicken Supreme

Pan-fried to perfection, served with a lemon and tarragon velouté, and crispy Jamón crumble.



8oz 32-Day Aged Beef Fillet

Perfectly cooked, with fried shallot rings and a rich red wine jus (+£10)

Pan-Fried Salmon

Served with a rich tomato sauce, olives, garlic and boquerones.

Wild Mushroom & Truffle Pie

A hearty vegetarian favourite with roasted wild mushrooms and creamy mash.

Celeriac Rolled Pommes

Anna
Spiralised celeriac, braised and pan-fried, served with Jerusalem artichoke foam.

Winter Pear Salad with Baked Camembert

Radicchio, candied walnuts, Manchego, and pickled pear, paired with warm baked Camembert.

Sides

Buttered Seasonal Greens

Creamy Mashed Potatoes

Sweet Potato Mash

Honey-Glazed Baby Carrots

King Oyster Mushrooms

Buttered Jerusalem Artichoke

Hand-Cut Fries

Winter Pear & Walnut Salad

Romanesco Broccoli

Starters

Chicken Liver Parfait

Smooth and rich, served with toasted sourdough and our house onion jam.

Jamón & Manchego Croquette

Golden and crisp with a creamy centre, served with mustard mayo, pickled mustard seeds, and fresh herbs.

Honey-Glazed Mini Chorizos

Spanish mini chorizos glazed in honey and served warm with sourdough.

Fish Croquette

Delicate croquette of plaice, prawn and salmon with lemon aioli, fresh dill, and salmon roe.

Red Pepper Hummus

Roasted red pepper hummus and piquillo peppers on toasted sourdough.

Baked Camembert

Whole baked camembert served warm with sourdough and onion jam.

Radicchio, Pear & Candied Walnut Salad

A vibrant winter salad with Manchego, pickled pears and honey mustard dressing.

Celeriac & Apple Soup

A warming blend of roasted celeriac and Granny Smith apples, served with crusty bread and butter.

If you have a food allergy or a special dietary requirement please inform a member of staff or ask for more information.