



FESTIVE SET MENU

Pan con tomate verde (ve)

José Pizarro extra virgin olive oil, Manchego

Charcuterie board

100% Paleta Ibérica, black pepper salami and spiced coppa selected by
Cinco Jotas and Tempus

Classic devilled egg

Cantabrian salt cured anchovy

Courgette Carpaccio (ve)

Castillian pine nuts, dried tomatoes

Tuna crudo

Pink peppercorns, coriander

Cuttlefish

Black squid ink sauce, rice

Stuffed Lamb saddle, jus

Spinach, preserved peach

Olive oil and almond cake

Peach, yoghurt

Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate

*Please note, menu items can be subject to seasonal change. Please check with your server if you have any enquiries.