



FESTIVE SET MENU

Sourdough (ve)

José Pizarro extra virgin olive oil

Charcuterie board

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

Gildas (ve)

Pintxo with Gordal olives and pickles

Burrata (v)

Confit mushrooms, preserved lemon, pesto

Courgette carpaccio (ve)

Castilian pine nuts and dried tomatoes

Braised beef short rib

Olive oil mash

Pickled beetroot salad (v)

Manchego, radish

Panna cotta

Macerated strawberries

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.