



SET MENU

Sourdough with JP's extra virgin olive oil or butter (ve)

Charcuterie board with bread sticks
100% Paleta Ibérica, black pepper salami & spiced coppa

Selected by Cinco Jotas and Tempus

Gildas: Basque pintxo with Cantabrian anchovy & pickles

Our home-made fresh curd cheese with tomatoes & preserved lemon (v)

Courgette Carpaccio, Castillian pine nuts & tomatoes (ve)

Octopus, black-eyed beans & roasted tomatoes

Beef Ribeye - Rubia Gallega, rocket salad and Spenwood sheep cheese

Basque cheesecake

APERITIF

Fino Coquintero en rama 50ml

White Port and tonic

Dirty Martini

Negroni

14.5

10.5

12.5

12

SPARKLING WINE

125ml bottle

José Pizarro 'Gran Reserva', ES
Macabeo/Xarel-lo/Parellada

Rathfinny Classic Cuvée, UK
Pinot Noir/Pinot Meunier/Chardonnay

Pol Roger, Réserve, Champagne FR
Chardonnay/Pinot Noir/Meunier

10.5 57.5

15.5 77

110

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