



## £55 SET MENU

### **Sourdough** (ve)

José Pizarro extra virgin olive oil or butter

### **Charcuterie board with bread sticks**

100% Paleta Ibérica, Chorizo and Lomo  
selected by Cinco Jotas and Tempus

### **Gildas** (ve)

Pintxo with Gordal olives, pickles

### **Beetroot salad** (v)

Beetroot, orange dressing, blue cheese, walnuts

### **Courgette carpaccio** (ve)

Castilian pine nuts and dried tomatoes

### **Baked butternut squash** (v)

Blue cheese, pumpkin seeds

### **Lamb ragu**

Mash potato, Manchego cheese

### **Chocolate mousse**

Boozy prunes

*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



## £70 SET MENU

### **Pan con tomate verde (ve)**

José Pizarro extra virgin olive oil, Manchego

### **Charcuterie board**

100% Paleta Ibérica, Chorizo and Lomo  
selected by Cinco Jotas and Tempus

### **Classic devilled egg**

Cantabrian salt cured anchovy

### **Courgette Carpaccio (ve)**

Castillian pine nuts, dried tomatoes

### **Prawn Carpaccio**

Pimentón, orange, marcona almonds

### **Mussels**

Mojo rojo & coriander

### **Octopus**

Potatoes, caper berries

### **5J Presa Ibérica**

Confit piquillo peppers

### **Basque Cheesecake**

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