



£50 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

Burrata (v)

Escalivada, basil

Courgette carpaccio (ve)

Castilian pine nuts and dried tomatoes

Pickled beetroot salad

Radish and manchego

Braised beef short rib

Olive oil mash

Panna cotta

Blueberries compote

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



£65 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

Tuna crudo

Pink peppercorns, coriander

Octopus

Baby potatoes, caperberries, pimenton

5J Presa Ibérica

Confit piquillo peppers

Olive oil and almond cake

Peach, yoghurt

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