

Set menu One

£22 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

Croquetas de setas

Mushroom croquettes, truffle aioli

*Queso de cabra con pimenton (*gf)*

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

Fabed as de verduras (gf)

White beans, squash, broccoli, piquillo pepper, garlic, broth

Gambas pil-pil (gf)

Prawns, garlic & chilli

Chistorra (gf)

Mild chorizo, red wine, garlic, onions

Poussin (gf)

Roasted spatchcock poussin, Spanish herbs and spices

Carrillada de cerdo Iberico (gf)

Red wine braised Iberico pork cheeks, spiced squash puree, crisped Jamon

Patatas Bravas (gf)

Potatoes, spiced tomato sauce



Set menu Two

£25 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

*Queso de cabra con pimenton (*gf)*

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

*Champignon al ajillo (*gf)*

Wild mushrooms, garlic, crostini, quails egg, truffle oil

Croquetas de bacalao

Salt cod croquettes, roasted garlic and lemon aioli

Fabed as de verduras (gf)

White beans, squash, broccoli, pepper, garlic, broth

Gambas pil-pil (gf)

Prawns, garlic and chilli

Chistorra (gf)

Mild chorizo, red wine, garlic, onions

Poussin (gf)

Roasted spatchcock poussin, Spanish herbs and spices

Carrillada de cerdo Iberico (gf)

Red wine braised Iberico pork cheeks, spiced squash puree, crisped Jamon

Nalgas de cordero (gf)

Lamb rump, Rosemary and anchovy dressing

Patatas Bravas (gf)

Potatoes, spiced tomato sauce

Set menu 3

£27 per person

Pan con ajo blanco

Bread, almond & garlic sauce

Aceitunas Los Reyes (gf)

Los Reyes cured olives

Ensalada de pera y queso azul (gf)

Caramelised pears, Picos blue cheese, hazelnuts, rocket, sweet pickled red onions

*Queso de cabra con pimenton (*gf)*

Local Wobbly Bottom soft goats cheese, tomato marmalade, crostini

Croquetas de bacalao

Salt cod croquettes, roasted garlic and lemon aioli

Fabed as de verduras (gf)

White beans, squash, broccoli, pepper, garlic, broth

Gambas pil-pil (gf)

Prawns, garlic & chilli

Secreto Iberico (gf)

Pork flank steak, homemade scratchings

Poussin (gf)

Roasted spatchcock poussin, Spanish herbs and spices

Rabo de Toro (gf)

Pressed oxtail, olive oil mash, Pedro Ximenez jus

Nalgas de cordero (gf)

Lamb rump, Rosemary and anchovy dressing

Patatas Bravas (gf)

Potatoes, spiced tomato sauce

Postres

A selection of desserts and cheeses are available to order separately on the evening.

Chef has also developed a sharing dessert available for pre-order

“Torta de Panqueques”

Crepes layered with a choice of banana and dulce de leche chocolate, red berries and cream lemon and blueberry

Vegetarian/Vegan options

We have both vegetarian and vegan choices available, which can be substituted for some of the meat dishes on request.

**gf denotes dishes that can be modified to be gluten free*