

# FLYING LUNCH

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Two Courses	25
Three Courses	29

## STARTERS

PADRON PEPPERS <sup>VG</sup>

Maldon citrus salt

JAMON CROQUETAS                      or            PAN CON TOMATE <sup>VG</sup>  
iberico pancetta, saffron aioli                      sourdough, garlic, tomato

## MAINS

WOOD FIRED MARKET FISH <sup>GF</sup>   or    WILD MUSHROOM RICE <sup>VG, GF</sup>  
mojo verde    hen of the woods, autumn truffle

SEASONAL GREENS <sup>VG, GF</sup>

rainbow chard, garlic, lemon

## DESSERT

BURNT BASQUE CHEESECAKE <sup>581 KCAL GF</sup>

Manchego

+ a glass of Perrier-Jouët Grand Brut <sup>125ml</sup>                      20

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If you have any special dietary requirements or allergies, please let us know.

We operate as a cashless business and can only accept card payments.

A discretionary 12.5% service charge will be applied to your bill.

GF-GLUTEN FREE

VG-VEGAN