THE BIG SPLASH

Festive Menu

£125pp



Minimum 6 guests, all dishes served to share

PARA PICAR

Grilled 48hr sourdough sobrasada butter, sea salt

Gilda del Monte Cantabrian anchovy, preserved fig, guindilla, Idiazabal, Arbequina

Padrón peppers citrus salt

Jamón croquetas lardo, saffron aioli, spring onion

Wild mushroom croquetas vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Chef's selection of premium oysters

Cornish crab toast fennel, apple

Warm baby artichokes preserved lemon, lomo ibérico

MAINS

Grilled sea bass octopus, chorizo, chickpeas, smoked olive oil

Braised pig cheeks celeriac purée, golden raisins, Nocellara olives

Prime ribeye steak anchovy herb salsa

SIDES

Fennel & Comice pear salad radish, pomegranate

Chargrilled Savoy cabbage garlic cream, pine nuts

Creamed Charlotte potatoes smoked olive oil

TO FINISH

Gâteau Marcel kumquats

Picos blue cheese truffle honey, crackers, grapes

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.

FIRST WAVE

Festive Menu

£95pp



Minimum 6 guests, all dishes served to share

PARA PICAR

Grilled 48hr sourdough sobrasada butter, sea salt

Gilda del Monte Cantabrian anchovy, preserved fig, guindilla, Idiazabal, Arbequina

Padrón peppers citrus salt

Jamón croquetas lardo, saffron aioli, spring onion

Wild mushroom croquetas vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Scottish mussels sherry vinegar, fines herbes, crème fraîche

Wood-fired calçots romesco, toasted almonds

MAINS

Grilled silver hake coco beans, clams, fino sherry

Braised pig cheeks celeriac purée, golden raisins, Nocellara olives

SIDES

Chargrilled Savoy cabbage garlic cream, pine nuts

Creamed Charlotte potatoes smoked olive oil

TO FINISH

Gâteau Marcel kumquats

Picos blue cheese truffle honey, crackers, grapes

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GREEN TIDE

Festive Menu

£65pp



Minimum 6 guests, all dishes served to share

PARA PICAR

Nocellara olives

Smoked almonds truffle, sea salt

Grilled 48hr sourdough smoked olive oil

Padrón peppers citrus salt

Wild mushroom croquetas vegan aioli, porcini crumb, pickled chilli

SMALL PLATES

Delica pumpkin soup seeds, crispy sage

Wood-fired calçots romesco, toasted almonds

MAINS

Wild mushroom rice

Majorcan tumbet fried hen's egg, ajillo

SIDES

Fennel & Comice pear salad radish, pomegranate

Patatas bravas bravas roja and verde, truffle Manchego

TO FINISH

Gâteau Marcel kumquats

Picos blue cheese truffle honey, crackers, grapes

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