

# **MENU £55**

## **STARTERS TO SHARE**

Iberian Ham from Jabugo 100% acorn fed

Crispy Salmon Nigiri, sweet soya sauce, spicy Chipotle

Crunchy artisan bread toasted with olive oil and tomato

”8 hours” roast tomatoes in sweet oloroso Sherry wine,  
cream of La Peral blue cheese

Ham croquettes

Spanish omelette with spring truffle

## **MAIN COURSE**

**(Please choose one)**

Iberian “Pluma” (the tastiest cut from Spanish black pigs)  
grilled with pineapple & prunes

OR

Spicy Skate wing, yellow courgettes, grilled heritage tomatoes

OR

Sweet heritage carrots, smoked aubergine purée,  
macadamia pesto

## **DESSERT**

Figs Carpaccio with black sesame Ice Cream